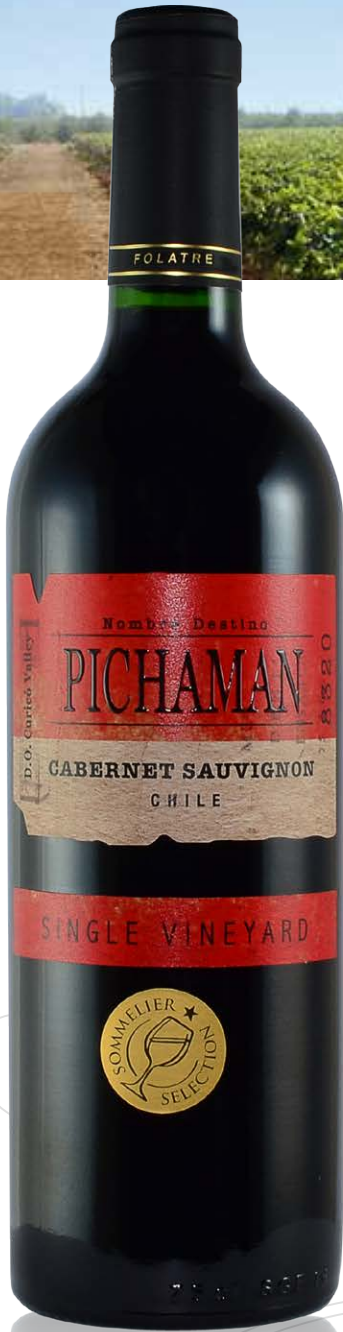


FOLÂTRE

VINEYARDS & WINERY
CHILE



Varietal **CABERNET SAUVIGNON**



Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate grapes, a wine making tradition since then....

GRAPE VARIETY	100% Cabernet Sauvignon	ALCOHOL	13,0 v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	3,22 g/l*
APPELLATION	Curico Valley	pH	3,76 *
HARVEST YIELD APROX	10-15 ton/ha	TOTAL ACIDITY	3,72 g/l*
		SERVING TEMPERATURE	16-18°C- 60-64°F

*Technical paramerters are referential and can vary according to the harvest

Winemaking

Pre fermentative maceration for 4 days at 8°C, alcoholic fermentation at 28°C for 10 days and post fermentative maceration for 10 days.

Tasting Notes

Deep ruby red. The nose is tasty and develops notes of red fruits. The mouth is balanced with bold tannins, red fruits and spices.
Elegant and structured.

Perfect to pair with poultry, cheeses, meats and Mexican food.

