



CASA LA TENCA CABERNET SAUVIGNON

VINTAGE	2023
REGION	Colchagua Valley, Chile
GRAPES	100% Cabernet Sauvignon
TECHNICAL	Alc. 14% / Residual sugar: 4g/l
UPC	641586354660

BACKGROUND

This Cabernet Sauvignon comes from the Colchagua Valley, located at the heart of the Central Valley, and the foothills of the Andes mountains. The low altitude of the coastal hills enables the sea breezes from the Pacific to interact with the winds coming off the Andes, cooling the valley and extending the region's ripening period. It preserves acidity in the grapes and guarantees the production of red wines with excellent color, astounding freshness and very good ageing potential.

WINEMAKING

The mechanical harvest is done preferably at night to take advantage of the cool temperatures. Before being put in tanks, the grapes are cooled. Then maceration takes place at 8°C for 7 days. The alcoholic fermentation lasts 7 to 10 days at a temperature of 26- 28°C. During this process, the wine is tasted daily. After fermentation, the wine and the marc remain in contact for approximately 7 to 10 days. Once they are separated, the wine is extracted to preserve all its fruity aromas. It is then aged in wood.

TASTING NOTE

This Cabernet Sauvignon is elegant, intense and complex. Aromas of ripe red fruits such as cherry and blackcurrant. On the palate there are pleasant notes of pepper and vanilla. A powerful and voluminous wine.

ABOUT CASA LA TENCA

Built in the 19th century by the Bulnes family in Colchagua, Casa la Tenca was named after the passion of the host. Mr Bulnes was an intellectual and pioneer of the modernization of Chile. He dedicated his last years to the preservation of the local fauna. He was particularly passionate about ornithology and enjoyed watching his favorite species, the mockingbird (Tenca) from the balcony of his library.

