TERRAPURA CABERNET SAUVIGNON 2013



Description:

On the nose, this Cabernet Sauvignon shows red fruit, blueberries and plums, with soft floral aromas. It is soft with consistent Cabernet flavors, especially red fruit and blueberries, and has a long, pleasant finish.

Winemaker's notes:

The grapes for this wine come from Colchagua Valley. They are hand-picked in the end April to beginning of May, crushed and undergo cold maceration for five days. Fermentation takes place at controlled temperatures (82°F) in stainless steel tanks during ten days, where it is given daily gentle pumping over with air. The wine stays in tanks for four months with inner staves of French oak.

Interesting Fact:

Terrapura takes the Condor, Chile's national bird that lives in the valleys of the Andes, as its brand symbol. It appears on the label as a red Chilean Indian drawing, representing the strength and power of the Chilean terroir.

Serving Hints:

Terrapura Cabernet Sauvignon is a fine accompaniment to red meats and hard cheeses.

PRODUCER: Terrapura

COUNTRY: Chile

REGION: Central Valley

GRAPE VARIETY: 85% Cabernet Sauvignon, 15% Syrah

TOTAL ACIDITY: 3.6 g/l PH: 3.66

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Pack	Size	Alc%	Lbs	L	W	Н	Pallet	UPC
12	750ml	14.0%	35.27	12.12	9.25	12.59	5x15	89445100200-9

