

# CABERNET SAUVIGNON

## CLONE 557

Blend of 6 varieties from their respective region of origin

Cabernet Sauvignon; clon 337: 64%  
Cabernet Franc; clone 214: 5%  
Merlot; Clone 348: 11%  
Malbec; Clone 180: 7%  
Petite Verdot; Clone 001: 9%  
Carmenere; Clone CVCR 702: 4%

ACTUAL VINTAGE: 2018

FERMENTATION: Each variety separately

BLEND: Made during spring season and subsequently finishes aging in the barrel

AGING: Individually in the first phase: 18 months, 100% American oak

BOTTLING: May 2022

PRODUCTION: 5512 bottles

APPEARANCE: Intense ruby, clean and brilliant hue which allows us to see through the glass, deep pink rim

AROMA: Herbaceous introduction; eucalyptus, bell pepper and menthol. Earthy notes like wet gravel, proper hints of the Bordeaux blend style. The aromatic profile is composed by prunes, cranberries and cherry. As evolves we can get slightly caramel notes and tobacco

TASTE: Full-bodied wine, elegant, heavy and balanced; great harmony between alcohol, acidity, tannins and body. In mouth we get a lingering aftertaste that reminds us to black and red gooseberries

PAIRING: Proteins are a must: Barbecues, lamb, pork ribs or grilled meat. Peppery sauces, creamy and umami cheeses like Gouda, Colby or Cheddar. Baked potatoes served with heavy protein is another casual pairing for this wine

