

2022 Cabernet Sauvignon

Natural Wine



ECHEVERRIA®

Family Wines

“Intense and deep dark purple colour with herby aromas of ripe red fruit, green pepper and breadcrumbs, this low intervention natural wine has soft tannins and medium body. It is fresh and fruity, with flavors of raspberry, licorice and dark chocolate. We recommend drinking this wine slightly chilled.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Cabernet Sauvignon proprietor's single vineyard grapes, from ungrafted selected.
Clones of pre-phylloxera French rootstock.

HARVEST:

April 04th, 2022.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Manual harvest in boxes of 18 Kg, transported immediately to the winery.
- Destemmed and cold macerated 4 days.
- Fermentation with natural yeast in stainless steel tanks between 23 and 27 °C for 12-15 days.
- Soft pump over during fermentation to promote aromas and color.
- Natural malolactic fermentation.
- No stabilization process, no filtration.
- No added sulfites

ANALYTICAL DATA: (APPROXIMATE DATA)

Alcohol:	13	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	2.5	grams per liter
pH:	3.6	

SERVING T°:

Serve chilled or room temperature (18 – 20°)



Sustainable Winery
ISO 9001- HACCP

CELLARING ABILITY:

At least 3 years

KEY DESCRIPTORS:

Natural - Fruity - Expressive - Vibrant – Fresh- Rich