



## Edición Limitada

### Cabernet Franc 2007

#### Vineyards

These grapes come from San Bernardo, located in Maipo Valley, which has a temperate, warm Mediterranean climate. The soil has little organic matter and the profile consists predominantly of stones, sand and clay. The vineyard has a high-density planting design and is irrigated very sparingly by automated systems.

#### Vinification

The fruit and individual grapes are selected prior to the fermentation process, meaning that there is one maceration of the fruit prior to alcoholic fermentation and then a second maceration post-fermentation. The wine is then aged in French oak casks for a period of 16 months.

#### Tasting Notes

**Colour:** deep-red with shades of purple, dense and shining.

**Aroma:** black fruits, coffee and dark chocolate. Spicy, with hints of vanilla and cloves.

**Flavour:** fresh, rounded and intense with flavours of chocolate, raspberry and black coffee. Great tannins and long persistence.

#### Serving

**Tº:** Serve at 16° C.

#### Suggestions

**Match food:** serrano ham, lean meats and ripe cheeses.

#### Maipo Valley



#### Match food



Serrano ham

#### Analysis

Alcohol:	14.5%
pH:	3.55
Total Acidity:	3.38 g/l.
Residual Sugar:	1.87 g/l.