



## Pionero

### Cabernet Sauvignon 2010

#### Vineyards

The fruit comes from the Maipo Valley, where there is a predominance of alluvial, gravel-type soils in most of the best vineyards, with some soils with a sandy profile in other zones. A wide range of strategies and techniques are used in managing the canopy, including placing the shoots vertically, all with the aim of maximising the amount of sunlight in the fruit-ripening zone. Irrigation is applied sparingly to maintain the balanced growth of the vine and achieve a constant rate of ripening.

#### Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The stalks are removed and the grapes then crushed, leaving a high percentage of them whole. The must then undergoes a pre-fermentative maceration in the cold for 4 to 7 days, to achieve better extraction of aromas. Fermentation takes about 15 days, and is carried out by inoculating selected yeasts into the skins and juice and pumping them over to extract the colour and flavours found in the grape skins. The fermentation temperature is regulated at between 26 and 28°C, in order to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is stored in stainless steel tanks, and in casks, for a few months prior to bottling.

#### Tasting Notes

**Colour:** intense burgundy-red wine with highlights of ruby and crimson.

**Aroma:** reminiscent of black fruits such as maqui, blueberry and blackberry, with sweet notes of vanilla and fresh tobacco.

**Flavour:** it feels important in the mouth, with good structure and body, and has flavours of dark chocolate, coffee and crystallized fruit, with long persistence. It offers a lot of balance and a pleasant aftertaste.

#### Serving

**T°:** Serve between 16 and 18° C.

#### Suggestions

**Match food:** red charcoal-grilled meats, game birds and small game, as well as pulses, stews and seasoned dishes in general. Ideal for beef pasties and spiced meat.

#### Maipo Valley



#### Match food



Grilled meat

#### Analysis

Alcohol:	14.0%
pH:	3.62
Total Acidity:	3.43 g/l.
Residual Sugar:	2.54 g/l.