



ÁGUILA DORADA

CABERNET SAUVIGNON

TASTING NOTES

Color	: Intense red with violet hues.
Nose	: Heaps of fruit whit pepper tones.
Palate	: In the mouth, the medium structure, delicate consistency and harmonious complexity.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety	: 100% Cabernet Sauvignon.
Vineyards	: Fundo San Gabriel, San Javier.
Denomination of origin	: Maule Valley.
Training System	: In Trellis.
Variety of Soils	: Sandy loam texture.
Vineyards age	: 15 years.
Yield	: 9 tons / ha.
Date of Harvest	: Beginning of april.
Harvest	: Handpicked

LOGISTIC INFORMATION

Bottle capacity	: 750 ml.
Bottles per case	: 12
Gross weight per case	: 15,9

ANLYSIS

Alcohol	: 12,5%
pH	: 3,6
Total acidity	: 4,2 gr / lt

DESCRIPTION

Of red color deep ruby with aromas intense, complex and elegant flavors. Aromas to mature fruits, are mixes also to cedar, laurel, chocolate, vainilla. In mouth it has firm and balanced well tannins of excellent aromatic persistence. This wine has a great structure, force, fruit and wealth. This one is a great wine, of long life.



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