



Don Marcial

VARIETY CABERNET SAUVIGNON

TASTING NOTES

Color	: Intense deep rubi red.
Nose	: Intense nose with ripe strawberries
Palate	: Lively palate with a round evolution and thick tannins over a long finish with hints of freshly roasted coffee beans.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety	: 100% Cabernet Sauvignon.
Vineyards	: Fundo San Gabriel, San Javier.
Denomination of origin	: Valle del Maule.
Training System	: In Trellis.
Variety of Soils	: Sandy Loam Texture.
Yield	: 8 to 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	: 12,8%
pH	: 3,5
Total acidity	: 4,2 gr / lt

DESCRIPTION

Intense color of the range of the red rubies, deep and with property. Intense and with personality with touches to green pepper, fruits like raspberries, defaults and mature rosary beds, cherries and dry figs, spices and menthol ideal to accompany red meats well flavored as bull or lamb on sauces as pepper and mushroom ; also with cheeses



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