

Wines of Chile

Cerro Nevado Cabernet Sauvignon

The essence of the Andes is revealed in the Cerro Nevado range of wines. Our grapes are grown on high, well-protected land near the mountain range, ripening slowly under the sun in mineral-rich soils. The result is fruity reds of exceptional quality from Chile's Central Valley, a region renowned for wines of unique complexity and elegance

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VEGAN

Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

Deep red in colour with aromas of blackberries and blackcurrants, this wine has a palate rich in dark fruit flavours with a long finish and subtle hints of spice.

Food Pairing

Perfect with grilled meats, game and mature cheeses.

Technical Information

Grapes are hand-picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures). Fermentation takes place at moderate temperatures (26° to 27°C) to express the maximum aromatic potential and colour of the grape. After the malolactic fermentation the wine remains in contact with fine lees for a few months to preserve an intense fruit character, concentration and softness.