

COTA 500

CABERNET SAUVIGNON

The height, the colors, the sky and their unique terroirs is what Andes Mountains gives to us.

Andes Plateau was born as a tireless searching to show mountain sense through an elegant, fresh and easy drinking wine.



SOILS: Alluvial soils that have been transported by the river, containing gravel, sand and silt.

CLIMATE: Template temperatures that allows early harvests.

HARVESTS AND VINIFICATION: The grapes are tasted and selected carefully. An early harvest allows the wines to achieve freshness and acidity. The process is made by hand, using 12 kilos boxes.

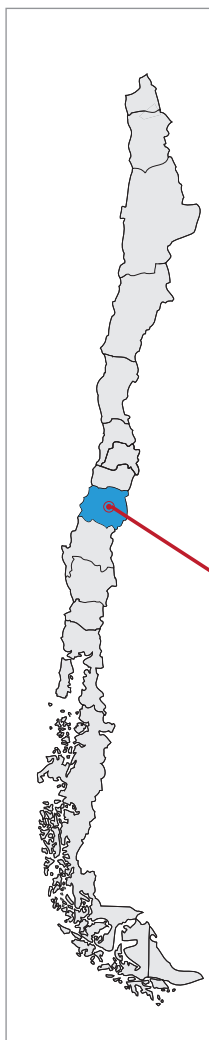
We use pure native yeasts. The Cabernet Sauvignon is fermented in stainless steel tanks.

We limit to the minimum the pump-over process and we taste daily our wines until the desired results.

AGING AND STORAGE: The wines are aged for 10 months in 3rd and 4th use oak barrels. Additionally we use the 20% of a 2nd hand untoasted french oak foudre. Afterward, the wine is storage for a minimum of 3 months to then be released to the market.

TASTING NOTES: Elegant wine with red fruits, spices and black pepper notes. In the palate it shows great tannin structure and freshness that makes it vibrant and easy to drink. Thanks its acidity, it becomes a versatile wine that can be combined with a wide variety of flavors and foods.

ANDES PLATEAU



TECHNICAL INFORMATION

Valley: Maule Valley, San Clemente, near to Andes Mountains

Alcohol: 13,5

PH: 3,52

Total Acidity: 5,41

Residual Sugar: 2,55

Variety: Cabernet Sauvignon

Vineyard Yield: 2 kg/plant.

Planted area: 3 hectares.

VINEYARD LOCATIONS

● *Maule / Chile*