



*Grand Selection*  
**Cabernet Sauvignon 2023**

**VINTAGE:** 2023

**TYPE OF WINE:** Red Varietal

**D.O.:** Valle de Colchagua

**VARIETIES:** 100% Cabernet Sauvignon

**HARVEST:** April 18<sup>th</sup> to April 28<sup>th</sup>

**PRODUCTION:** 1.330 cases of 9L equivalent

**TASTING NOTES**

**COLOR:** Purple red with dark red edges.

**NOSE:** Ripe red fruit aromas such as berries and plums, and a spicy expression of herbs and oak notes.

**PALATE:** Medium acidity and juicy tannins with a plum aftertaste.

**SERVICE AND FOOD PAIRING**

Open and serve between 16°C and 18°C (65°F). Ideal companion for stewed and grilled meat in a variety of preparations.

**TECHNICAL DATA**

**Alcohol Content:** 14% vol.

**pH:** 3.66

**Total Acidity:** 3.89 gr/L (SO<sub>4</sub>)

**Residual Sugar:** 2.35 gr/L

**WINEMAKING**

**Maceration Time:** 25 days

**Fermentation Type:** 100% in Stainless steel tanks

**Fermentation Temperature:** 24°C- 28°C

**Ageing:** 65% of the blend for 12 months in used French oak barrels, 35% in Stainless Steel tanks.

**Bottling Date:** December, 2024

**Ageing Potential:** 5 to 8 years

**VINTAGE CONDITIONS IN 2023**

The season witnessed an early onset of warmth, marked by a historic drought tempered by increased rainfall compared to 2022. Winter's cooler temperatures persisted into spring, transitioning to higher temperatures and sunny days from mid-October to April. Careful irrigation and canopy management were essential to maintain fruit quality amidst the hot, dry conditions. Despite lower yields, meticulous harvesting and quality control procedures ensured wines of exceptional depth and elegance. Detailed vineyard and cellar management, coupled with swift harvesting, preserved freshness. The season's early maturity, though uneven, prompted careful vineyard block selection to protect acidity and fruit quality. Overall, the 2023 vintage showcases remarkable quality, with wines expressing dense fruit character and elegance, a testament to the meticulous care throughout the production process.