

# Grey Label Cabernet Sauvignon

<b>Category</b>	Red
<b>Grapes</b>	96 % Cabernet Sauvignon, 4 % Petit Verdot
<b>Appellation</b>	Valle del Maipo (DO)
<b>Producer</b>	Viña Ventisquero
<b>Country</b>	Chile
<b>Region</b>	Vallée de Maipo
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	14 %
<b>Serving temperature</b>	16-18 °C
<b>Available</b>	Manitoba

## Vinification and maturation

The grapes first underwent a pre-fermentative low-temperature maceration at between 8°C and 10°C for five days to draw out the maximum color and aromas from the skins. Then the must was fermented in stainless steel tanks.

Next came a post-fermentative maceration to increase the concentration and structure of the wine.

100% of this wine was aged for 18 months in ultra-fine grain French oak barrels, 33% of them new. The wine was then bottle-aged for 8 months.

This wine can be stored for up to 10 years.

## Features

Elegant with a good volume, this wine boasts round, very well-achieved ripe tannins, giving it an enveloping body with a long, clean finish that lingers in the mouth. This wine harvest was characterised by a good typicity, structure and concentration. Good color and volume in the mouth, with the fruity intensity.

## Food Pairings

Pairs particularly well with very ripe cheeses such as Emmental or Brie, and grilled meats.

## Product code

Manitoba : 15087

