

# NUEVO MUNDO ESTATE

## Cabernet Sauvignon

**Vintage:** 2009

**Appellation:** DO Isla de Maipo, Maipo Valley, Chile

**Varietal:** 100% Cabernet Sauvignon

**Alcohol:** 14.1 %

**Residual Sugar:** 3.14 g/l

**pH:** 3.65

**Winemaker:** Marcelo Retamal

**Organic Certification:** Grapes and facilities have been certified by USDA Accredited BCS Öko-Garantie GmbH and meet all organic standards established by the National Organic Program.



**Soil:** Light and sandy alluvial soil with many stones, excellent drainage, and limited fertility.

**Viticulture:** The grapes were harvested by hand at the end of April, carrying out all of the procedures required by organic production (the scissors, tanks, pumps and hoses were sterilized using water vapour before coming into contact with the grapes). During the fermentation, native yeasts were used and a strict temperature control was employed.

**Vinification:** Following the fermentation, 30% of the wine was kept in oak and the remainder was kept in stainless steel tanks.

**Maturation:** 30% of this wine was aged in French oak.

**Tasting Notes:** Brilliant red color. The nose gives hints of ripe red fruits, blackcurrant, tobacco and a little menthol, typical characteristics of Cabernets from this part of the Maipo Valley. The wine is particularly fresh on the palate due to the rich acidity and gives a hint of firm, but ripe tannins. The finish is long and shows notes of earth, cedar and berries.

**Pairing suggestions:** Serve with lamb rubbed with rosemary, or baked brie with toasted walnuts and dried cranberries.

**2005 Chilean Wine Producer of the Year**—International Wine & Spirits Competition, London, November 2005

**2009 Chilean Wine Producer of the Year**— International Wine & Spirits Competition, London, November 2009



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