

## NUEVO MUNDO CABERNET SAUVIGNON

**Vintage:** 2007

**Appellation:** DO Maipo Valley, Chile

**Varietals:** 100% Cabernet Sauvignon

**Winemaker:** Marcelo Retamal

**Organic**

**Certificate:** Grapes and facilities have been certified by USDA Accredited BCS Öko-Garantie GmbH and compliant with the National Organic Program of the U.S.D.A.



**Soil:** Light and sandy alluvial soil with many stones creating excellent drainage.

**Viticulture:** Grapes were harvested by hand, using naturally sterilized pruning shears and small plastic collecting bins. The grapes were harvested during the first of April.

**Vinification:** After crushing of the grapes, the fermentation took place using only native yeasts, under strict temperature control. Once the fermentation was complete the wine was kept in the same tank for maceration during a month and was then kept in French oak.

**Maturation:** 100% of the final blend was kept in French oak barrels for a period of 14 months.

**Notes:** A beautiful ruby red in color. On the nose, aromas of graphite appear, accompanied by leather and blackberries. The palate is juicy and firm, with an abundance of berried fruit and an elegant finish. Pairing suggestions: pork empanadas with queso fresco or filet mignon.

**Accolades:** **89 Points**, “Best Buy”—*Wine and Spirits Magazine*, June 2009

**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

