

## NUEVO MUNDO CABERNET SAUVIGNON/MALBEC

**Vintage:** 2008  
**Appellation:** DO Maipo Valley, Chile  
**Varietals:** 50% Cabernet Sauvignon, 50% Malbec

**Alcohol:** 14.5%  
**pH:** 3.30  
**Residual Sugar:** 3.29 g/L  
**Sulfites:** 39ppm

**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 second half of April when both varietals were at their peak of ripeness.

**Vinification:** Vinification was also done organically after complete non-chemical sterilization of the tanks, pumps and pipes. Fermentation was carried out using only native yeasts, and with the two varietals in separate stainless steel tanks. A strict temperature control was maintained between 25-28°C. Maceration, including alcoholic fermentation, lasted 28 days. The wine is estate bottled.

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

**Notes:** A blend of 50% Cabernet Sauvignon and 50% Malbec, aged in French oak for 14 months. Aromas of berries, spice and cocoa. On the palate, bold, rich blueberry, cassis and black currant fruits are accented by subtle nuances of espresso bean, cinnamon, and cedar. Pairing suggestions: blue cheese burgers, stewed meats or ham croquette.

**Accolades:** **88 Points**—*Wine Spectator*, Ultimate Buying Guide, January 2008  
**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