

Caleuche Cabernet Sauvignon

100% Cabernet Sauvignon

Maule Valley
Alcohol: 13.5%

Profile

Clear and intense bright ruby red colour. Pleasant ripe plums and berries with subtle notes of tobacco leaves on the nose. In the mouth, the medium structure and ripe tannins of this gentle Cabernet deliver typical flavours of black cherry, black currant, cedar, and light cinnamon spice. A harmonious wine with nice complexity for its age. No need for ageing, this wine is built to be consumed and enjoyed young.

Terroir

Located between the Andes Mountains and the Chilean Coast Range, the Maule Valley benefits from a significant temperature variation between day and night, with its rainy season restricted mainly to winter. These conditions allow us to obtain healthy grapes, with high concentrations of color, flavor and aromas.

Harvest & Winemaking

Harvest: 100% hand harvested

Harvest date: From the last week of March until the third week of April.

Pre-fermentation - Maceration: 40% of the grapes are cold macerated for 3 to 5 days.

AF temperature: 26°C to 28°C

Fermentation Time: 5 to 7 days

Tasting notes

Ripe Plum | Tobacco leaves | Black cherry | Spices

Tips

Serving Temperature: 16° - 18°C

Decanting: None

Food pairing: Steak - Pizza - Lasagna - Filet mignon - Chocolate cake

When to drink: between now and 2026

