

Caleuche Reserva Cabernet Sauvignon

100% Cabernet Sauvignon

Maule Valley
Alcohol: 13.5%

Profile

Bright ruby red. Intensely ripe red fruits, with hints of prunes and spices. Palate: A delicate and fruity palate, with good structure and abundant tannins that leave a sweet sensation. Some chocolate and smoke in the aftertaste.

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 MLF takes place in presence of oak

Aging: 60% of the wine in French (70%) and American (30%) oak for 6 months

Tasting notes

Ripe red fruits | Prunes | Chocolate | Spices

Tips

Serving Temperature: 16° - 18°C

Decanting: None

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

When to drink: between now and 2028

