

CABERNET SAUVIGNON 'SAN ELIAS'

2024 | Red Wine



Case Size: 12

Lovely and intense ruby color, beautiful aromas that remind of red ripe fruits, strawberry, hints of plums and vanilla. In the mouth it is fresh and well rounded with good concentration and persistency. Fresh and delicate in an easy-drinking style.

Vinification:

Alcoholic fermentation took place at temperatures between 26°C and 28°C to maximize color and structure, followed by a post-fermentation maceration lasting around one week before the wine was racked off the skins. Full malolactic fermentation was carried out. Once blended, the wine underwent a gentle clarification, cold stabilization, and final filtration. To add depth and complexity, 15% of the total volume was aged in oak barrels for three months.



Chile, Central Valley

Siegel

Grape Varieties: Cabernet Sauvignon

Classification: N/A | **ABV:** 13.5% | **Closure:** Screw Cap