

CABALLO LOCO



GRAND CRU

MAIPO 2014

DESIGNATION OF ORIGIN

D.O. Maipo Valley

VARIETIES

80% Cabernet Sauvignon.
20% Cabernet Franc

ORIGEN

Grapes come from the best and highest lying vineyard in the upper Maipo Valley, on the very foot hills of the Andes mountains. The site provides an ample temperature delta between day and night, which allows red grapes to develop great colour, soft tannins, varietal aromas and full ripeness. Warm summer and really mild fall contributes to a complete and optimum ripening period. The fruit develops rich aromas, great structure, soft elegant tannins that are a full expression of this classic Chilean terroir.

HARVEST

Handpick. Cabernet Franc 25th to 28th March; Cabernet Sauvignon 3rd to 10th April. .

VINIFICATION

Bunches were handpicked and carefully selected. Fermentation in open top tanks where the skins were carefully and manually handled, achieving gentle and complete extraction. Fermentation temperature is kept between 24°C and 28° C. Then the wine remained in a long post-fermentation maceration for 21 days. The wine underwent 18 months oak ageing in 100% French oak casks.

TASTING NOTE

Colour: Bright, deep intense purple red.

Nose: Complex with great aromatic intensity. Dark ripe fruits aromas, black berries, black cherries, fragrances of black pepper and menthol notes mixed with sweet vanilla, cinnamon and coffee.

Palate: Full bodied, with velvety tannins. Long finish, with hint of graphite.

Cellaring potential: Cellaring potential 10 years+

SERVICE AND FOOD PAIRING RECOMENDATIONS

Ideal with different beef, lamb mouton and pork roasted or BBQ cuts. As well, ideal to match softer textures of finer beef cuts like sirloin and veal. .

