

# VINO DE EYZAGUIRRE

## CABERNET SAUVIGNON 2007

Dark, violet red. Aromatic profile features fresh and dried cherry plus dried plum, with intriguing notes of dark chocolate and mint. On the palate, the wine is rich, well balanced and approachable with a long, smooth finish. Recommended food pairings: grilled or roasted meats, and full-flavored dishes with complex sauces.



**VARIETAL COMPOSITION:** 100% CABERNET SAUVIGNON

### Harvest

Harvest:	By hand
Vintage:	April, 2007
Appellation:	Colchagua Valley
Age of the vines:	17 years
Yield:	5.25 tons per acre
Production:	10,000 cases

### Vinification

Maceration:	48 hours before fermentation
Fermentation:	Selected yeast, 24-28°C, 7-10 days
Malolactic Fermentation:	Yes
Aging:	10 months in stainless steel tanks, 2 mos. in bottle

### Technical Information

Alcohol:	13.6%
Total Acidity:	5.67 g/l
Volatile Acidity:	0.55 g/l
PH:	3.48
Residual Sugar:	4.38 g/l
Free SO <sub>2</sub> :	26 mg/l
Total SO <sub>2</sub> :	54 mg/l