



Chilano Cabernet Sauvignon Magnum

The grapes were harvested between 7 and 28 April, when their organoleptic qualities, aromas and tannins were at their best. The clusters were harvest to transported to the winery and selected them.

There they underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks at a controlled temperature (26-28°C).

Our Tasting

Visual : This wine is deep, intense violet in colour with ruby tones at the rim.

Olfactory : Intense and attractive on the nose, packed with red fruit, raspberries, strawberries, blueberries and blackcurrants.

Gustatory : This wine has good body and balanced acidity, with ripe tannins and a good balance between fruit.

Pairing : Best served at between 16°C and 18°C. This wine pairs well with ripe cheese, grilled meat, flavoured pastas or soup.

Country
Chile

D.O. / Area
Central Valley

Producer
VyF Wines

Type
Red

Grape
Cabernet Sauvignon 85%
% Syrah 15%.

Vintage
2019

Alcohol
13,5%

Bot/cx
12

Capacity
1500ml

