

La Piqueta Cabernet Sauvignon



Wines of Chile

La Piqueta Cabernet Sauvignon

La Piqueta is a wine for explorers that helps you to safely navigate the slopes and varieties of Chile's exciting wine landscape.



Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY
Cabernet Sauvignon

STYLE
Still wine

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Intense dark red in colour with black fruit aromas. The palate is fruity with rich blackcurrant flavours leading to a long velvety finish and subtle hints of spice.

Food Pairing

Perfect with grilled meats, game and mature cheeses.

Technical Information

Grapes are hand-picked and transported to the winery in small baskets in order to preserve the bunches whole and undamaged. Then the grapes are destemmed and proceed to cold maceration (for 2-3 days at very low temperatures). Fermentation takes place at moderate temperatures (26° to 27°C) to express the maximum aromatic potential and colour of the grape. After the malolactic fermentation the wine remains in contact with fine lees for a few months to preserve an intense fruit character, concentration and softness.

Awards

GOLD
2022 Mundus Vini: La Piqueta Cabernet Sauvignon 2021