



Wines of Chile

La Prensa Cabernet Sauvignon

Each morning, through misty mountains, Tomás delivered more than newspapers – he brought the world to every doorstep. A simple act, turned into a daily event of connection.



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
13.5%

SERVING TEMPERATURE
Between 15-17°C

Tasting Notes

Rich purple in colour, this wine has aromas of plum, while flavours of dark red fruit and damson linger on the palate, finishing with a touch of spice.

Food Pairing

It pairs perfectly with the richness of red meat in stews or on the barbecue, the intensity of mature cheeses and the texture of various pâtés.

Technical Information

The grapes are harvested in small crates and, following a manual selection of the bunches on tables, are destemmed and left for 2–3 days at very low temperatures. Fermentation takes place at moderate temperatures, around 26–27°, to bring out the grapes' full aromatic potential and colour. Following malolactic fermentation, the wine is left on its lees for a few months to allow it to round out and express its full fruity character and smoothness.