

## Las Alturas Cabernet Sauvignon



### Wines of Chile

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From the snow-capped peaks to the slopes of the Central Valley, our wines are a reflection of the altitude and purity of Chilean vineyards. Las Alturas is all about connecting with nature in its purest state. A truly special taste, born of passion and tradition, that will connect you to the very essence of the magnificent Andean mountain range.



**VEGAN**

### 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

Deep red in colour with aromas of blackberries and blackcurrants, this wine has a palate rich in dark fruit flavours with a long finish and subtle hints of spice.

### Food Pairing

This Cabernet Sauvignon combines perfectly with grilled meats, providing intensity and unctuousness, stews and cured 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.