



Cremaschi Cabernet Sauvignon Classic 2017

Vitivinicola Cremaschi Barriga SA, Valle Central, Chile

eCommerce # 587781 | 13.2 % alc./vol. | \$12.85

Attractive ruby red colour with delicate fruit aromas combined with touches of sweet aromas of cassia, vanilla and toffee. On the palate, the wine is light easy to drink with soft and ripe tannins complemented by a very long and nice ending.

Terroir:

Cremaschi Furlotti, an authentic Chilean family winery with a story of 5 generations and 125 years of winemaking tradition. Central Valley houses some of Chile's oldest vineyards and includes the capital Santiago to the north. Has a sub-moist Mediterranean climate with warm summers that are cooled by breezes from the Pacific Ocean and the Andes Mountains. This cooling influence creates a long growing season with slow ripening of the grapes enhancing the flavours, intensity and concentration of our wines.

Cremaschi Furlotti is one of the first 10 Wineries which was audited and subsequently accredited by Wines of Chile as a sustainable winery.



Vinification:

The crushed grapes macerated on the skins for 48 to 72 hours under 15°C. Fermentation at ~27°C during 8 days. Malolactic fermentation. Wine aged ~6 month in stainless steel tanks.

Variety: Cabernet Sauvignon 100%

Residual Sugar: 2.4 g/L

Serving suggestion and food pairing: Serve at 17°C. Ideal accompaniment of red and white meats, roast beef, pastas and a variety of cheeses. Great match for a barbecue or picnic.