

SOLECA

GENERACIONES
3

CABERNET SAUVIGNON RESERVA 2022

Appellation:	Central Valley
Variety:	Cabernet Sauvignon.
Vineyard:	Old vineyards V:SP-trained mass selection, flood irrigation, balanced growth.
Soil:	Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.
Harvest:	Mechanized and manual harvest beginning the second week of April.
Fermentation:	Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.
Aging:	Micro-oxygenation with staves during malolactic Fermentation.
Tasting Notes:	Our Cabernet Sauvignon is bright ruby red in color and rich in ripe black fruit, with notes of plum and some pepper. Light to medium body, with smooth, juicy tannins.
Pairing:	Ideal to serve with lean meats, fatty and fibrous fish like tuna. May also be served with semi-ripe cheeses and light cold cuts. Server at 16°C.

Alcohol:	13°	Acidity (g/l):	4,79
pH:	3,72	Sugar (g/l):	3,33

