

# VALDIVIESO

OF CHILE

*Single Vineyard*

## CABERNET FRANC 2009



### APPELLATION

D.O Valle de Colchagua

### VARIETY

Cabernet Franc 100%

### VINEYARD

The fruit was sourced from the 'Santa Victoria Vineyard', in Colchagua Valley. This vineyard is approximately 20 years old. The soils are relatively poor. The warm Colchagua Valley is ideal for this variety, allowing the Cabernet Franc to achieve full ripeness, silky tannins and ripe fruit aromas.

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### HARVEST

Hand picked on April 22<sup>nd</sup>.

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### VINIFICATION

- Careful hand selection.
  - Bunches were gently de-stemmed.
  - Fermentation was in stainless steel tanks, between 7 to 10 days.
  - During fermentation the must was pumped over the skin cap three times a day.
  - After alcoholic fermentation, there was post-fermentation maceration on skins between 7 to 14 days, before pressing.
  - The wine was aged for 12 months in French (100%) oak barrels of which 28% were new barrels
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### TASTING NOTES

**Colour:** Deep dark red with violet reflects.

**Nose:** Intense aromas, some dark berries, cherry, plums, black chocolate with hints of roast capsicums, nice black spices and a slight peppery character.

**Palate:** Very tasty, with savoury flavours that are complemented by elegant spices from the maturation in oak barrels. Palate has a lovely texture and body from some structured tannins.

**Ageing Recommendations:** Enjoy the concentration now or cellar for up to 7 years.

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### SERVICE AND FOOD PAIRING

Valdivieso Cabernet Franc Single Vineyard pairs with roast red meats prepared with spices, tasty risottos, or barbecued pork. Serve at 17°C.

