

# AQUITANIA CABERNET SAUVIGNON

CATEGORY: Exceptional Cabs

# An elegant Andean Cabernet with purity of local Macul expression.

# WINEMAKING DETAILS

VARIETAL: 85% Cabernet Sauvignon, 15% Syrah REGION: Maipo AVG. ELEVATION: 2100 AVG. AGE OF VINES: 28

PH: 3.64 ALCOHOL: 14 SIZE: 12/750ml UPC: 835603002270 20

18

**AGING:** 8 months 50% in second and third use French oak barrels, 50% in stainless steel tanks.

**HARVEST DETAILS:** Hand-harvest in small 10kg boxes. Hand-sorting on a conveyor belt.

### TASTING NOTES AND PAIRINGS

- Very elegant nose, combining fresh red fruit, cassis and spices.
- Nice structure and smooth on the palate. Red fruit and notes of toasted oak with soft round tannins. Very well balanced with long aftertaste.
- Try With: red meat, roasted duck, or a juicy cheeseburger.



### WINERY OVERVIEW

In the early 1990's, Bordeaux luminaries Bruno Prats (Chateau Cos d'Estournel) and Paul Pontallier (Chateau Margaux) discovered the high caliber of Cabernet Sauvignon from Chile's Alto Maipo region. They partnered with their colleague Felipe de Solminihac, a renowned Chilean agronomist, oenologist and winemaker in the region. They acquired 45 acres in the 'Quebrada de Macul', historically the heart of the Maipo Valley vineyards, and Viña Aquitania was born. In January 2003, Ghislain de Montgolfier (CEO of Bollinger Champagne), became the fourth partner.

