

Single Vineyard Cabernet Sauvignon

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACSVC	Pacifico Sur	Chile	Curicó Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon	14%	French oak, 8-12 months	Cork



Background

Located 200km south of Santiago, more than 30 varieties of wine grapes have grown in the Curicó Valley since the mid-1800s. The region is shielded from the ocean influence by a coastal range of hills, creating a Mediterranean climate. The soil is a mix of clay and loam. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. This array of locations and microclimates allows them to produce a wide range of wines and styles. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

Winemaking

Hand-harvested from 30+ year old vines, the grapes are macerated at low temperature prior to fermentation for three days to extract colour and aromas. Fermentation occurs in stainless steel tanks between 28-30°C for seven days before macerating for a second time for two weeks. The wine is then aged in both new and old French oak barrels for 8-12 months. The wine is blended in stainless steel tanks and aged for a further 3-6 months prior to bottling.

Tasting & Pairing

Incredible aromas of juicy blackberries and blueberries with underlying notes of tobacco. Complex, powerful and robust on the palate with a delicate layer of oak intertwined with rich, succulent berry fruit flavours. A very well-balanced, lingering finish.

Perfect with grilled red meats and rich sauces.

Sustainability & Extra Information

Vegetarian, Vegan