MORETTA wines

CENICIENTO

Cabernet Sauvignon 2018



Ceniciento borns in the interior dry land of Maule Valley, Cauquenes, Chile. Coming from trellis system vines of 20 years.

This vineyard, property of Guzman Family, is settled on a granite soil with a high presence of quartz located 35 kilometers away from the coast.

The grapes were sourced on March 20 when they reached its optimum phenolic maturity.

The grape is destemmed and selected, part of the grape is slightly cracked to subtly release its juice. It begins with a cold maceration of 3 days to slow down the beginning of the alcoholic fermentation. The alcoholic fermentation is carried out with wild yeast, we made soft pump overs to homogenize the contents. Temperatures are controlled so it reach not more than 24-25 °. Once the alcoholic fermentation is done, skins, seeds and wine are kept an extra 8 days. The free run and pressing wine were blend. The ageing was made in fifth use French oak barrels (500L capacity) for 12 months.

The result was 3,812 bottles.

SOIL: Granítico con presencia de cuarzo.
VINEYARD AGE: 16 años
PRUNING SYSTEM: espaldera
KILOS/VINE: 1,8
AGAIN POTENTAIL: 7 years

TECHNICAL DATA:

PH: 3,64
Acidity: 5,2 g/L tartaric acid
Alcohol: 13,5 % v/v
Residual sugar: 2,09 g/L

CONTEIN SULPHITES

COLOR: Ruby red with violet hues.

NOSE: Predominate notes of cherries and strawberries, on its fresh side, spicy notes of red paprika.

FLAVOR: he palate is very fruity, fresh and consistent with the nose. It has a balanced acidity, which gives it that quality of being an extremely easy to drink wine. Medium persistence and final pleasant.

It´s recommended to serve at no more than 17 ° C. This wine is a different expression of Cabernet Sauvignon, is fresh and juice, perfect to sit at your table every day. It´s perfect pairing with all food, like pasta, meat or vegetable dishes.