

DARK SLATE VINEYARDS

CABERNET SAUVIGNON



COUNTRY: Chile

VINTAGE: 2020

VARIETAL: Cabernet Sauvignon

BRAND: Dark Slate

REGION: D.O. Central Valley

BAG-IN-BOX WINE

Eco-friendly, lower energy costs, lower carbon dioxide emissions in transportation, major contribution to the reduction of greenhouse gases and resulting global warming.

Less oxidation, longer life.

More economical.

TASTING NOTES

Our Cabernet Sauvignon has a rich and concentrated ruby-red colour. Its aromas remind us of red cherries, strawberries and sometimes chocolate. It's an elegant wine, with good balance and structure. Its tannins are soft and mature, and it has a pleasant finish. Enjoy with grilled steak or simply on its own.

VINEYARD

Located in Central Valley, specifically in Villa Alegre, which belongs to the sub-region of Maule Valley. The climate here is Mediterranean-like, with an average annual rainfall of 735mm, dry summers and sunny days. The great range of temperature between day and night provides optimal conditions for the grape to develop ripe tannins and concentrated aromas and flavors.

WINEMAKING

Harvest in mid-April. Fermentation in stainless steel tanks with selected yeasts at controlled temperatures ranging from 26° to 28°C, for 7 days. Stabilization, filtration and bottling.

ANALYTICAL DATA

Alcohol

12.50%

DARK SLATE VINEYARDS

SAUVIGNON BLANC



COUNTRY: Chile

VARIETAL: Sauvignon Blanc

REGION: D.O. Central Valley

VINTAGE: 2020

BRAND: Dark Slate

BAG-IN-BOX WINE

Eco-friendly, lower energy costs, lower carbon dioxide emissions in transportation, major contribution to the reduction of greenhouse gases and resulting global warming.

Less oxidation, longer life.

More economical.

TASTING NOTES

Our Sauvignon Blanc has a light yellow color with greenish tones. Its prominent aromas of lime, grapefruit and gooseberry fruit blend harmoniously with floral notes. On the palate, it's crispy and refreshing, due to its pleasant acidity. Enjoy with appetizers, ceviche, sushi and green salads.

VINEYARD

Located in Central Valley, specifically in Villa Alegre, which belongs to the sub-region of Maule Valley. The climate here is Mediterranean-like, with an average annual rainfall of 735mm, dry summers and sunny days. The great range of temperature between day and night provides optimal conditions for the grape to develop ripe tannins and concentrated aromas and flavors.

WINEMAKING

Manual harvest in early March, during the early morning. Fermentation with selected yeasts at low pressure in stainless steel tanks, at controlled temperatures ranging from 12° to 14°C, for 20 days. Stabilization, filtration and bottling.

ANALYTICAL DATA

Alcohol

12.50%