

PETIRROJO

R E S E R V A

Tasting Notes: Our Cabernet Sauvignon is bright ruby red in color and rich in ripe black fruit, with notes of plum and some pepper. Light to medium body, with smooth, juicy tannins.

Pairing Suggestions: Ideal to serve with lean meats, fatty and fibrous fish like tuna. May also be served with semi-ripe cheeses and light cold cuts.

Recommended Serving: 16°C/61°F

Vintage: 2021

Variety: 100% Cabernet Sauvignon

Appellation: Colchagua

Vineyard: Vineyards located in the area of Cunaco; old VSP-trained mass selection vineyards, flood irrigation, balanced growth.

Soil: Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.

Harvest: Mechanized and manual harvest during the last week of March.

Fermentation: Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.

Aging: Micro-oxygenation with staves during malolactic fermentation.

Alcohol	: 13,5°	pH	: 3,69
Acidity (g/l)	: 4,64	Sugar (g/l)	: 3,08



CABERNET SAUVIGNON

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