



**LAS CASAS
DE VAQUERIA**

Corral **A18**

CABERNET SAUVIGNON

🍇 85% Cabernet Sauvignon, 15% Carmenere

Origin : Maule Valley

Soil : Clay loam, granitic origin.

Export Package : 750 ml

Alcohol : 13.5%

TASTING NOTES

This Cabernet Sauvignon has an elegant red purplish color. In the nose, we can find fruits like plums, blackberries, and currants. There are also interesting herbaceous notes of mint and cloves. It has friendly tannins, creating an ideal balance, good structure and great finish in the mouth.

Vinification

Harvest — Hand picked.

Aging — 20% of the blend in American oak barrels for 8 months.

Serving Suggestions

Food Pairing — Best served with grilled red meats, it is also a good accompaniment to game meats like deer or wild boar, stews and a great variety of cheeses such as Roquefort, Fontina and Brie.

Serving — 18°C (64.4°F)

CORRAL A18 · RESERVA

Block A18, our famed vineyard is used solely to produce our line of reserve wines. This wine has been carefully crafted to be an elegant, easy drinking wine that is full of richness texture and flavor.



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