

# Las Mulas®



## Cabernet Sauvignon 2016

CENTRAL VALLEY

**GRAPE VARIETIES:** 100% Cabernet Sauvignon.

**DATE GRAPES PICKED:** From April 1th to 30th

**ORIGIN:** Central Valley

### TASTING NOTES

Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

### SERVING SUGGESTIONS

Ideal with red meats, savoury pastries and mixed grills. Serve at 18°C.

### TECHNICAL DATA

Alcohol level: 13% PH: 3.7

Acid level: 4,8 grs. /l (as tartaric) RS: 3,7 gr. /l.

**FORMATS AVAILABLE:** 75 cl

### VINIFICATION

Number of days of skin contact: 12 days

Number of days of fermentation: 7 days

Fermentation temperature: 26°C.

### LENGTH AND TYPE OF AGEING

Aged for 6 months in French oak.

Month wine was bottled: June 2017



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