

C A S A I N T I



Cabernet Sauvignon 2014 Central Valley

Alcohol: 13.1°

Acidity: 4,16 g/l

pH: 3,74

Residual Sugar: 4,46 g/l

CENTRAL VALLEY:

Located at Latitude 33° South, Chile's Central Valley reaches from the piedmont of the Andes Mountains to the coast of the Pacific Ocean. Its clay loam soils are of alluvial origin, and of different depths. It has a semi arid Mediterranean climate, with a long, dry season, and an important temperature differential of 17° C (63°F) between day and night.

It should be pointed out that the region's long vine growing tradition has produced high viticultural standards, which, added to the previous conditions, allow us to achieve very fruity wines, of defined varietal character.

VINIFICATION PROCESS:

The grapes are picked at the end of April and are taken in plastic sanitary bags for 350 kg to the winery, where bunches are de-stemmed and the grains drained and deposited in stainless steel fermentation tanks at controlled temperatures. Classical fermentation is then carried out with a maceration through punch downs for 7 days. Solids are separated using pneumatic press without pumps, in order to preserve all the fruitiness. Afterwards, conditions are checked to carry out malolactic fermentation, after which, preservation at controlled temperatures is carried out until the time of bottling.

TASTING NOTE:

It has an intense, brilliant and clean cherry red color with a dark center. The nose has an expression of black pepper combined with dry figs and jams based on mint and eucalyptus. It is frank, clean and voluminous and is softly completed in mouth filling it completely. It is balanced with an elegant wild touch which responds to its nature.

SERVING SUGGESTIONS:

To accompany roast red meat, grilled or in stews, Indian food and pastas with concentrated red sauces.

Serve from 16° to 18° C.



CASA INTI



GRAN RESERVA Cabernet Sauvignon 2011 Central Valley

Alcohol: 13,5°

Acidity: 3,4 g/l

pH: 3,58

Residual Sugar: 2,8 g/l

CENTRAL VALLEY:

Located at Latitude 33° South, Chile's Central Valley reaches from the piedmont of the Andes Mountains to the coast of the Pacific Ocean. Its clay loam soils are of alluvial origin, and of different depths. It has a semi arid Mediterranean climate, with a long, dry season, and an important temperature differential of 17° C (63°F) between day and night.

It should be pointed out that the region's long vine growing tradition has produced high viticultural standards, which, added to the previous conditions, allow us to achieve very fruity wines, of defined varietal character.

WINEMAKING:

The fruit is selected amongst the best of the vineyard, at its optimum ripeness point, being harvested manually at the end of April. The grapes are macerated at 10° C between five to ten days prior to the alcohol fermentation. The fermentation took place in stainless steel tanks between 26°C and 31° C. The total contact with the skins was more than one month. Later, the wine was stored for 17 months in French oak barrels (40% of first use and 60% of second use).

TASTING NOTE:

Of a deep ruby red color, this wine has intense black fruit aromas like blackberry, touches of mint, cassis and spices. It has a good structure and great concentration of fruits in the mouth, fresh and fruity in the mouth, with a long and persistent finish.

SERVING SUGESTIONS:

Excellent to accompany red meats, mushrooms and a variety of cheese and spicy food. Serve between 16° and 18° C.



C A S A I N T I



RESERVA

Cabernet Sauvignon 2013
Central Valley

Alcohol: 13,5°

Acidity: 3,11 g/l

pH: 3,65

Residual Sugar: 3,0 g/l

CENTRAL VALLEY:

Located at Latitude 33° South, Chile's Central Valley reaches from the piedmont of the Andes Mountains to the coast of the Pacific Ocean. Its clay loam soils are of alluvial origin, and of different depths. It has a semi arid Mediterranean climate, with a long, dry season, and an important temperature differential of 17° C (63°F) between day and night.

It should be pointed out that the region's long vine growing tradition has produced high viticultural standards, which, added to the previous conditions, allow us to achieve very fruity wines, of defined varietal character.

VINIFICATION PROCESS:

The grapes that go into this wine were especially selected and harvested by hand at their optimum point of ripeness at the end of April. Once de-stemmed, they underwent a 7-day pre-fermentation cold soak in stainless steel tanks, after which fermentation took place under controlled conditions during 10 days. Later, it underwent an extended post-fermentative maceration of 10 more days. 50% of the wine was aged in oak barrels for twelve months.

TASTING NOTE:

This wine shows an intense and dark red color. Very expressive on the nose, its aromas are of ripe red fruits, such as strawberries, and stone fruits, well integrated with its spicy background. Very sophisticated on the palate, the wine offers a good combination of blackberries and fresh plums, and layers of cacao and spices. On its elegant finish, it also displays a good balance between toasted oak, ripe fruits and its soft, round and friendly tannins.

SERVING SUGESTIONS:

Goes well with red and white meats. Serve between 16° and 18° C.

