



NEW

Awning
ESTATE

CABERNET SAUVIGNON

*From Chile's Most Acclaimed
Hillside Vineyards*

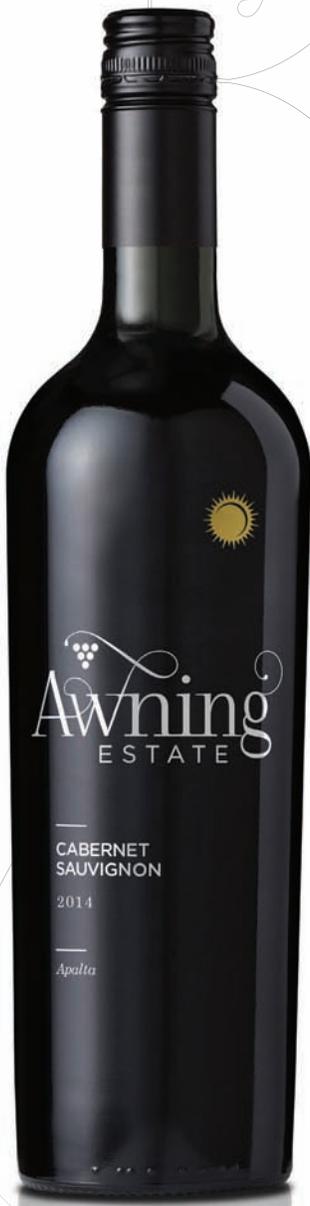
The steep, well-drained slopes of the Apalta hillsides produce intensity of flavors unmatched anywhere else in Chile. After years of growing grapes in this small appellation, our winemaker, Sergio Hormazabal, made an important discovery. The traditional VSP trellising system could be improved by letting some of the vine shoots hang over the grapes, creating an awning effect and allowing extended hang time for the fruit, and greater flavor development. Essentially, the clusters of grapes ripen at a constant, gentle rate without excessive sunshine or heat. As a result, they develop fruity aromas but do not become overripe. The tannins are present, but smooth and well-balanced.





Awning
ESTATE

CABERNET SAUVIGNON



BLEND | Cabernet Sauvignon 81%, Syrah 15%, Merlot 3%, Petit Verdot 1%

The Cabernet Sauvignon provides blackberry notes, with pepper and cassis aromas, while also giving the wine its structured tannins. The Syrah gives the wine a sweet juicy palate with hints of blueberries. The Merlot adds a touch of softness and the Petit Verdot adds to the length and color. All the fruit comes from our low-yielding Apalta vineyards.

VINTAGE | 2014

In Colchagua spring 2013 and early summer 2014 were cool, then temperatures returned to normal for the rest of summer. Fruit set and ripening occurred slowly in the spring, while the higher temperatures in late summer enabled the grapes to retain their typical varietal characteristics, with good color, lots of fruit, sweet spices and smooth tannins. There was no rain during the ripening period, so the grapes arrived at the winery in perfect condition.

The growing season afforded the luxury of harvesting all four varieties at peak maturity, so that color, aromas, flavors and tannins were optimized. All the grape clusters were manually harvested, then transported and hand-sorted prior to fermentation.

SOIL | Sandy clay soil, at 50cm, then granite with stones for the next 1.5 meters, with an approximate 30% inclination. Very steep and well-drained, producing small grapes with intense flavor

FERMENTATION | We started with a pre fermentation maceration at low temperatures in order to extract a deep color and fruit expression. Then we ferment in stainless steel tanks with control temperatures between 22°C to 26°C (72°F to 79°F)

AGING | 100% of this wine was matured in French oak barrels extra fine grain for 12 months (25% of new oak).

COLOR | Deep red color with intense violet tones.

AROMAS | Intense aromas on the nose featuring ripe berry notes such as raspberries and blackberries together with spicy aromas from the Cabernet Sauvignon. Syrah complements with ripe blueberry notes and finishes with coffee and tobacco notes from the ageing on oak.

PALATE | On the palate Awning is mouth-filling, intense but silky at the same time. Cabernet tannins are present in a harmonic way, complemented with the Syrah intensity. Merlot adds elegance and the Petit Verdot gives length and an elegant refined after taste.

GASTRONOMY | Recommended drinking temperature of 16-18°C. Good match with game, pork, lamb and rich meats, as well as rich, intensely flavored stews and cheeses.

UPC | 852238002192

SCC | 10852238002199