



# EMILIA

CABERNET SAUVIGNON

2021

## GRAPE

Cabernet Sauvignon 100%

## HARVEST INFORMATION

- Origin: Colchagua- Chile
- Date: First Half of March
- Harvest method: Manual harvest

## WINEMAKING

- Fermentation period: 10 days
- Fermented in: Stainless Steel Tanks
- Aging: 3 to 6 months in oak barrel

## TASTING NOTES

Deep ruby red in color with violet hints, notes of red fruit such as cherry and plum highlighted on the nose.

On the palate soft notes of strawberries appear, mixed with vanilla. Medium bodied and silky tannins, it is fresh, with great structure and medium persistence. Ideal to accompany pasta or grilled meats.

## ANALYSIS

- Alcohol: 14.5 % by volume



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