

CUNA^{DEL}SOL



*Source of energy and life, this exquisite wine
arouses feelings and warms our spirit.*

Cabernet Sauvignon

- Sustainable Wines -

Central Coast - Chile

Grape Varieties:

100% Cabernet Sauvignon

Alcohol: 13.5%

Vinification: Alcoholic fermentation between 27°C and 29°C to obtain a better color and structure. Complete malolactic fermentation.

Aging: 25% of the wine matures for 3 months in American oak barrels.

Food pairing: Red meats and cheese.



"An intense ruby red color. Smells of spicy notes, black fruits and dark chocolate. A round taste of soft tannins with good acidity and an excellent balance."



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REDPURO
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Importer of Artisan wines with Tradition, Elegance and Character

CUNA^{DEL}SOL



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Carmenere

- Sustainable Wines -

Central Coast - Chile

Grape Varieties:

100% Carmenere

Alcohol: 13.5%

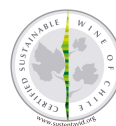
Vinification: Cold, pre-fermented maceration for 5 days to obtain a better color and structure. Complete malolactic fermentation.

Aging: 25% of the wine matures for 3 months in American oak barrels.

Food pairing: Pastas, spicy foods.



"An intense violet-red color. Smells of black fruits, peppers, and mild notes of violets. Tastes of soft tannins, repeated notes of black fruits and a very long persistence."



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