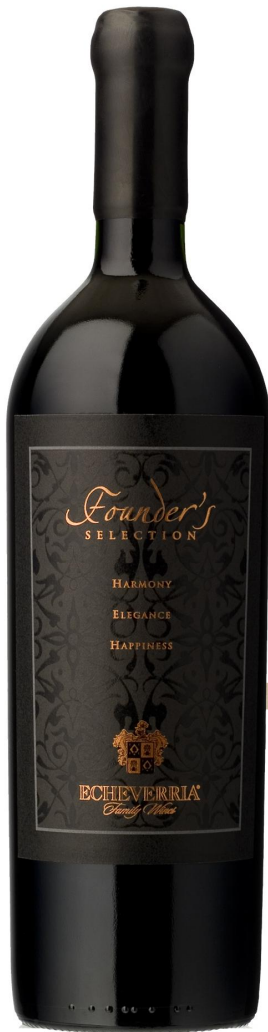


**ECHEVERRIA
FOUNDER'S SELECTION
CABERNET SAUVIGNON 2009**



“Ruby red with deep amber gleams. Cherries, plums, strawberries and blackberries combine nicely with eucalyptus and menthol aromas. A fulfilling and soft palate with black pepper and bitter chocolate flavours create a well balanced wine, owner of a distinctive personality.”

*Roberto Echeverría
Chief Winemaker*



ORIGIN:

Chile
Maipo Valley

GRAPE VARIETY:

85% Cabernet Sauvignon - 10% Syrah - 5% Carménere
Grapes from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

Cabernet Sauvignon April 16, 2009.
Syrah April 16, 2009.
Carménère April 30, 2009.
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

VINIFICATION:

- Fermented in 12.000 liter stainless steel vats for 10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 10 – 15 days.
- 100% malolactic fermentation.
- Aged in 225 liter new French oak barrels for 18 months. The wine is blended and returns to barrels for 6 additional months.

ANALYTICAL DATA: (Approximate Data)

Alcohol:	14.5	% by vol.
Total Acidity:	6	grams per liter (Tart.)
Residual Sugar	2.5	grams per liter
pH:	3.5	

SERVING T°:

Serve between 18 ° and 20° C.

CELLARING ABILITY:

At least 8 years.