

# VALLE DORADO CABERNET SAUVIGNON 2010



ECHEVERRIA®

*Family Wines*

*“Intense and lively, with a juicy mouthful of ripe red fruits, a smooth palate and a round tasty finish.”*

*Roberto Echeverría  
Chief Winemaker*



**ORIGIN:**

Chile  
Curicó Valley

**GRAPE VARIETY:**

Cabernet Sauvignon grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

**HARVEST:**

April 26 to April 30, 2010.  
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.  
Carefully selected before processing.

**VINIFICATION:**

- Fermented in stainless steel tanks for 7 days at 25-28°C controlled temperature to dryness.
- 100% malolactic fermentation.
- Processed and stored in temperature controlled stainless steel tanks through bottling.

**ANALYTICAL DATA:** (Approximate Data)

Alcohol:	13.5	% by vol.
Total Acidity:	5.1	grams per liter (Tart.)
Residual Sugar:	5.6	grams per liter
pH:	3.6	

**SERVING T°:**

Serve between 15° and 18° C

**CELLARING ABILITY:**

At least 3 years

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