



Beach Kite

Analysis

Sub-region: Central Valley
Varieties: Cabernet Sauvignon
Soil: Loam | clay

Alcohol: 13%
Total acidity: 4,5 g/L
Residual sugar: 4 g/L

Climate

Warm temperate climate with a Mediterranean rainfall regime and a wide fluctuation between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes mountains (50 kilometers, or 37 miles). These vineyards receive coastal breezes during the afternoon which help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in the winter months.

Soil

This Cabernet is made starting with grapes from parcels in northern sector, characterized by deep, loam-clay soil.

Viticulture

Age of vines: 15 years
Vine management system: VSP (Vertical Shoot Positioning) trellis
Density: 1,660 plants/hectare (670 plants/acre)
Yield: 16 tons/hectare (6.5 metric tons/acre)
Harvest method: Night time mechanical harvest during in the second half of April.

Vinification

Maceration: Short maceration period -- 10 days.
Extraction: Traditional pumping-over.
Fermentation: Initiated with active dry yeast (Bayanus) at temperatures ranging between 25-28 degrees Celsius (77-82 Fahrenheit).
Aging: Aged on its lees in stainless steel tanks for two to three months before blending and bottling.

Tasting Note

Ruby red with bright red highlights. Intense strawberry and raspberry on the nose with a hint of cacao. Pleasant and lively on the palate, medium bodied, with well-blended tannins in the finish.

Pairing recommendation

Grilled Steak