



## **CAMELEON CABERNET SAUVIGNON**



				— WINE PROFILE 🎉 —	
FLAVOR			TANNIN		
LIGHT	MEDIUM	PRONOUNCED	LOW	MEDIUM	HIGH
SWEETNESS			OAK		
DRY	MEDIUM DRY	SWEET	NO OAK	TOAST/VANILLA	CHOCOLATE/COFFE
ACIDITY			BODY		
LOW	MEDIUM	HIGH	LIGHT	MEDIUM	FULL

— TECHNICAL DATA 👸

Vintage: 2018

Varietal: 100% Cabernet Sauvignon

Vineyards: Own Vineyards in Tupungato, Alto Gualtallary. By the foothills of the Andes at 4000 ft. altitude. The vineyards enjoy a marked thermal amplitude. Gravel and sand Soil.

Winemaking: Manual harvest between the end last week of March and first week of April. Fermentation with selected yeast at a maximum temperature between 25°C and 27°C for 15 days.

## Information:

Alcohol:,14,2%

Residual Sugar: 2,3 g/l

Acidity: 5,4 g/l pH: 3,6





Intense ruby red color. Fresh and clean with berry aromas and flavors. Medium body.

----- PARING 🦪



Grilled red meet and pork. Serve at 18°C.