



Arboleda

CABERNET SAUVIGNON 2020

ORIGIN

Appellation: Aconcagua Valley

Vineyard: Las Vertientes

Locality: Hijuelas

Climate: Mediterranean, blessed by the cool breezes that blow in from the cold Pacific Ocean, makes this vineyard the coldest area where red Bordeaux grape varieties can still ripen thoroughly.

Soil: The vineyard is planted on alluvial deposits with a high percentage of stones and gravel beneath a layer of loam.

ANALYSIS:

Alcohol: 13.5%

pH: 3.59

Total Acidity:

5.49 g/L (in tartaric acid)

Residual Sugar: 2.36 g/L

VINIFICATION

The grapes were double sorted and fermented in stainless steel tanks for 8 to 28 days at temperatures fluctuated between 25° and 31° Celsius.

AGEING

Aged for 14 months in French oak barrels, 30% new.

AGEING POTENTIAL

6 to 12 years, depending on the cellaring conditions.



VINTAGE NOTES

Undoubtedly a very challenging 2020 season, presenting the driest winter of the last 50 years. The vineyards in the Aconcagua Valley had to endure an intense hydric marathon to accomplish ripeness. Warm temperatures, especially in springtime, ended the season with a slightly colder March and April. Moderate crop yield and abundant irrigation in summer helped maintain the freshness and quality of the vines.

WINEMAKER'S COMMENTS

Arboleda Cabernet Sauvignon 2020 has a beautiful and bright ruby red colour with violet shimmers. The nose displays aromas of red fruits such as strawberries, plums and cherries accompanied by spicy and balsamic notes, framed by soft touches of nutmeg, vanilla and pastries. A lovely palate is dominated by red fruits like raspberries and plums covered by delicate pastry notes with sweet spices and caramel. This wine has a good structure with fine-grained tannins, juiciness and freshness that contribute to its elegant texture and great persistence.

SERVING RECOMMENDATION

Best served at 17° Celsius.