



# ALBAMAR

CABERNET SAUVIGNON  
2022



## COMPOSITION

Cabernet Sauvignon 100%

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## HARVEST INFORMATION

- Origin: Valle Central - Chile
  - Date: First half of April
  - Yield: 14 ton / ha
  - Harvest method: Hand picked
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## WINEMAKING

- Destemming: 100%
  - Fermentation period: 8 days
  - Fermented in: Stainless Steel Tanks
  - Aging: No
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## TASTING NOTE:

Red wine with purple hints. On the nose, it is dominated by red fruit such as strawberries. It presents middle persistency and sweet silky tannins. The palate unveils a spicy experience. Perfect to pair with pastas, stews or cheese as an aperitif. Recommended serving temperature between 16-18° C.

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## CHEMICAL ANALYSIS

- Alcohol: 13.2 % by volume
- pH: 3.53
- Total acidity: 5.4 g/L  
(Tartaric acidity)
- Residual sugar: 4.73 g/L