



ARESTI

*Wine of Chile*

ARESTI A CABERNET  
SAUVIGNON 2005

Variety : 85% Cabernet Sauvignon + 9% Carménère + 6% Syrah

Appellation: Valle Central

Final PH : 3.6

Total Acidity: 3.5 (H<sub>2</sub>SO<sub>4</sub>)

Residual Sugar: 3.2 gr/lit

Alcohol: 14 %



WINEMAKER'S NOTES

Intense red color. On the nose it is expressive, with ripe strawberries and plum notes, in harmony with delicate vanilla notes. It is a rich and equilibrated wine, with nice tannins and good structure.

HARVEST:

The favourable conditions of the season also allowed the grapes to be harvested with perfect sanitary conditions and an optimal level of ripeness determined by the tasting of the grapes.

VINEYARDS:

The grapes come mainly from our estate Peñaflores. The sections selected were managed in order to obtain equilibrated and mature wines.

A percentage of the grapes used to make this wine come from the Colchagua Valley; this estate was managed with the same criteria than ours.

WINEMAKING:

The hand harvested grapes passed through the selection table, and then destemmed and pressed before they passed to fermentation tanks where fermentation process took place. Then, the malolactic fermentation took place quickly and spontaneously. Only a portion of the wine was kept in contact with wood during this period to increase the complexity of the wine.