LUIS FELIPE EDWARDS
WINE OF CHILE

Family Selection

CABERNET SAUVIGNON

WINE DESCRIPTION

GRAPES
90% CABERNET SAUVIGNON
10% SYRAH

ALCOHOL
14%

REGION
COLCHAGUA VALLEY

VINEYARDS NOTES

CLIMATE

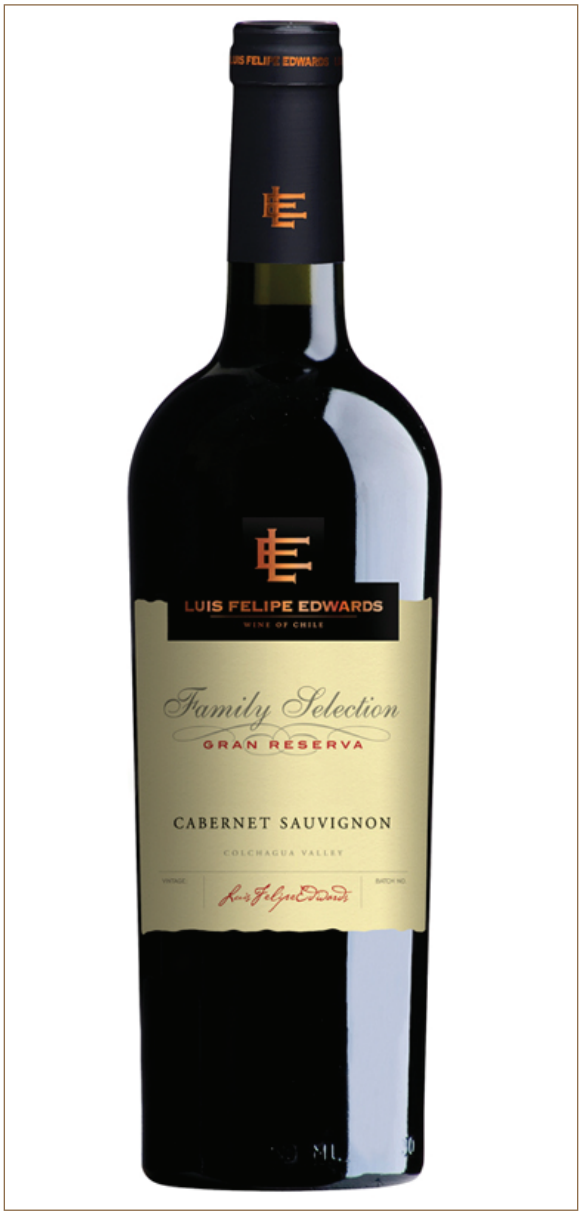
This valley has a Mediterranean climate with four very well-defined seasons, a strong alternating influence of Pacific maritime breezes and Andean winds. This generates ideal conditions for winegrowing, especially during the summer months (November to April), when the average difference between daytime and nighttime temperatures averages 22°C (40°F) (35 ºC / 95°F) max. – 13 ºC (55°F) min.), which allows for perfect, slow ripening of the grapes over the long summer season, thereby allowing the formation of complete and longer molecular chains in the fruit that result in better aroma and flavor.

SOIL

These soils were formed by the accumulation of materials transported by water and gravity from higher sectors. The formation of these soils is originated by a parental material from the spurs of the Andes and Coastal Mountain Ranges. These are loam and clay loam soils with moderately deep, 2–5° slopes.

HARVEST

Picking dates: April and May.



WINEMAKING NOTES

FERMENTATION: 26-28ºC, 15 days.

LEES WORK: No lees Work.

MATURATION: 12 months in French barrels and American Oak; 30% in new French barrels, 70% in second and third use French and American barrels.

FININGS: 100% Natural clarification.

FILTRATION: Membrane (0.65 microns).

PUMP OVERS: The pumping over management was decided based on tasting and every day changed according to the wine outcome.

TASTING NOTES

AROMAS

CASSIS · VAINILLA · STRAWBERRIES · TOBACCO

Complex, elegant, strawberries, raspberry, cassis, cedar, with a subtle vanilla, leather and tobacco, great volume, soft ripe tannins, bright and lingering finish.

PALATE

FRUIT	■■■■■■■■□□
MINERALITY	□□□□□□□□□□
BODY	■■■■■■■■□□
ACIDITY	■■■□□□□□□□
OAK	■■■■■■□□□□
TANNINS	■■■■■■□□□□

FOOD MATCHING

Brisket, roast chicken, beef steak, lamb, venison, wild game, mushrooms.

ANALYSIS

- pH: 3.66
- TA: 5.14 g/L
- Sugar: 2.59 g/l

WINEMAKER QUOTES

Looking forward to protect the quality of the fruit, the vinification process has a rigorous selection of grapes and berries.