



VINO HECHO A MANO

El Padre

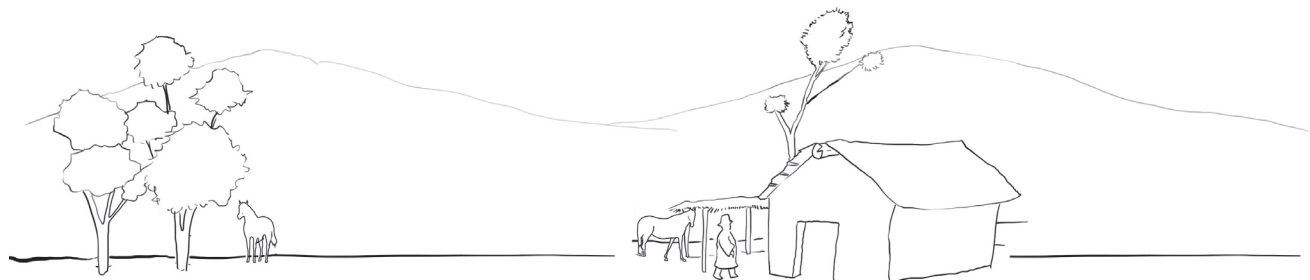


The Father of Cabernet Sauvignon

Cabernet Franc, the patriarch and founder of an exceptional lineage, has been embodied in its illustrious son, Cabernet Sauvignon, for centuries. The elegance and depth of its unique character extends over time, making it robust, powerful, and inviting.



Cristián Carrasco
Winemaker El Padre



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Cabernet Franc 85% / Cabernet Sauvignon 10% / Carignan 5%



Denomination of Origin

San Bernardo estate, Maipo Valley.

The Mediterranean climate is temperate and warm, and the soils are low in organic matter with a profile dominated by stones, sand, and clay. The vineyard was planted to a high density and irrigation is tightly restricted via technological systems.

Vinification

The grapes are harvested by hand in small 10-kilo crates. The grapes are selected and undergo a pre-fermentation maceration followed by alcoholic fermentation and a second, post-fermentation maceration.

Aging

Once removed from the tanks, the wine is aged in French oak barrels for a period of 18 months and for 1 year in the bottle prior to being released.

Tasting notes

Colour: deep, dense and bright purplish-red.

Aroma: black fruits, coffee, and dark chocolate. Spicy notes recall cloves and vanilla.

Flavour: fresh, lush, and intense with flavors of chocolate, raspberries, and black coffee.

Serving Temperature: Serve at 16° C.

Food Pairing: serrano ham, lean meats, and aged cheeses.

Keeping Potential: approximately 10 years.

Analysis 2013

Alcohol: 14%

pH: 3.23

Total Acidity: 3.92 g/L.

Residual Sugar: 2.94 g/L.