



*Sarina*

**PREMIUM WINE**  
**CABERNET SAUVIGNON | 2019**



La línea “Premium Wine” es una colección única del viñedo “Los Lingues”, cuyo especial cuidado se acompaña del delicado trabajo de enología, que ha sido capaz de elaborar un vino de excelencia y elegante carácter.

Valle: Colchagua

Variedad: 100% Cabernet Sauvignon

Alcohol: 14,0%

Acidez Total: 5,2 g/L

Azúcar residual: 2,7 g/L

Guarda: Envejecido en roble francés durante 18 meses.

### **Clima**

Viñedo a los pies de la “Cordillera de los Andes” a 350mt del nivel del mar entregando mayor oscilación de temperaturas durante el día y la noche. Suelo de composición granítica.

### **Vendimia y Vinificación**

Uvas cosechadas a mano, con doble selección durante abril. Uvas despalilladas y maceradas en frío por 6 días. Fermentación alcohólica a 26 - 29°C, remontajes diarios de acuerdo a enología. Maceración post- fermentativa por 2 a 3 semanas.

### **Notas de cata**

En copa reluce un profundo color violeta con matices azulados. Gran complejidad en nariz que combina ciruelas, vainilla y cuero, envolvente madera. En boca es de cuerpo completo, con una mezcla de taninos suaves y refinadas notas ahumadas, matices mentolados acompañan con un final de larga persistencia.

### **Maridaje**

Preferentemente con carnes rojas y de caza. Recomendable servir a 16 - 18°C.



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Aging: Aged in French oak for 18 months.

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#### **Climate**

Vineyard at the foot of the "Los Andes Mountain" at 350mt above sea level, providing a greater range of temperatures during the day and night. Granite composition floor.

#### **Harvest and Winemaking**

Handpicked harvest, with double selection during April. Grapes destemmed and cold macerated for 6 days. Alcoholic fermentation at 26 - 29°C, daily pump-overs according to oenology. Post-fermentative maceration for 2 to 3 weeks.

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#### **Tasting Notes**

In the glass it shines a deep violet color with bluish hues. Great complexity on the nose that combines plums, vanilla and leather, enveloping wood. On the palate it is full-bodied, with a mixture of soft tannins and refined smoky notes, menthol nuances accompany it with a long persistence finish.

#### **Pairing**

Preferably with red hunt. Recommended to serve at 16 - 18°C.



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### ADDITIONAL INFORMATION



**Natural Cork**  
45 x 24 mm



**Complex Cap**  
Viña Napoli  
Gold Foil



**Bottle**  
Color: Green  
Height: 303 mm  
Weight: 730 grs  
Chopped: 47 mm



**Viña Napoli Case**  
6 Bottles 750ml  
12 Bottles 750ml

