

ISLA NEGRA

Wine

Vintage	2014
Grape	Cabernet Sauvignon 88% / Others reds 12%
Valley	Central Valley
Winemaker	Cecilia Padilla

ISLA NEGRA HIGH TIDE CABERNET SAUVIGNON

VINEYARD ORIGIN

Appellation	Central Valley
Soil	Alluvial and gravelly. Low in fertility.
Climate	Gentle, with cool nights and foggy mornings.
Viticulture practices	Vertical trellis system, drip irrigation and integrated management.

HARVEST

Type	Mechanical (30 %) / Hand Picked (70 %)
Yield	11Ton / Ha

RED VINIFICATION

Winery	Viña Cono Sur / Chimbarongo
Type Vessel	Stainless steel

AGING PROCESS IN BARRELS

% in oak	20%
Level of toast	Medium toast
Aging Time	8 Months
Temperature	12°C

AGING PROCESS IN TANKS

Type Container	Stainless steel with Innerstaves (60%) and Stainless steel (20%)
Duration	8 Months (average)
Temperature	12°C

ANALYSIS

Alcohol	13,4%vol
Residual Sugar	4,4g/l
Ph	3,6
Free So2	38mg/l
Total So2	74mg/l
Total acidity	5,37gr/l tartaric
Volatile acidity	0,50g/l

TASTING NOTES

Appearance	Clean, Bright
Colour	Ruby red
Aroma	Intense nose displaying red fruits such as plum and raspberry with notes of cacao, tobacco and mocha.
Palate	Full mouth with silky tannins and nice volume. Balanced and juicy with a long finish.
Food pairing	All kind of meats, especially red, cheeses and pasta.
Cellaring potential	Drink now trough 2018

