



## 2018 Kintu Cabernet Sauvignon

Chile > Central Valley  
Cabernet Sauvignon

Kintu Cabernet Sauvignon is smooth and easy drinking, with ripe berry and black bramble flavours. Serve on its own, or with pasta, meats, pizza or with chargrilled meats.

### About us

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

### Terroir

Vertical shoot position

### Viticulture

The grapes for this wine are grown on sandy loam soils. Harvested in the middle of April

### Vinification

Fermentation is at 20C-25C for 7 days to extract the fruit flavours, phenolics and tannins. There is then a short post fermentation maceration. Malolactic fermentation is also encouraged. The wine was pumped 3 times daily. Before bottling, the wine is clarified with albumen treatment. The wine is then aged in the bottle for 3 months prior to release.

### Recommendation

Serve on its own or with pasta, meats or pizza. Also great with sausages, pork chops, guinea fowl and minced beef.

Alcohol:	12.50 %
Sugar:	2.06 g/l
Acidity:	3.14 g/l
Temperature:	15° - 19° C

