

# 1810

Cabernet Sauvignon Carménère | 2007 Harvest

## TASTING NOTES

*This wine has an intense ruby-red color with subtle violet hues. On the nose it presents extraordinary aromas of mature blackberries and figs, fine spices and hints of candied fruits along with subtle toasted notes, vanilla and toffee, as a result of barrel aging. This delicate nose, complemented by a well-structured mouth feel, results in a beautiful wine with mature tannins and a long and elegant finish.*

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### Varieties

50% Cabernet Sauvignon and 50% Carménère. The varieties come from clay loam soil with an average longevity of 60 years. Irrigation is performed with melted ice from the Andes Mountains, two to three times per season.

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### Origin

100% from La Oriental Estate, Maule Valley, Chile.

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### Harvest

Hand harvested between April 27 and May 16, 2007.

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### Bottled

During spring 2009.

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### Aging

60% aged in French oak barrels and 40% aged in American oak barrels, for periods of 18 months.



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### Awards and Distinctions

Gold Medal, Catad'Or W Santiago 2011 Wine Awards, Chile.

Silver Medal, Catador Gran Hyatt 2010, Chile.

Gold Medal, Concours Mondial de Bruxelles 2010, Chile.

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Silver Medal, 7th Annual Wines of Chile Awards 2009.

Recognition, Wine Innovation Awards 2009, England.

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### Food Pairing

It is recommended to serve the wine with meats like beef, ostrich and wild boar, as well as aged cheeses.

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### Serving

Decant the wine and if opened before 2012, serve it at 62.6°F (17°C). Opened after 2010 serve it at 64.4°F (18°C).

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### Best Served Before

2020, stored at temperatures between 62.6°F (17°C) and 64.4°F (18°C).

Alcohol: 13.5% v/v

pH: 3.68

Residual sugar: 2.6 g/l

Total acidity: 4.61 g/l (TA)

Export package: 6 x 750 cc