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**Cabernet sauvignon**

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**D.O. Pirque — Valle del Maipo Andes — Chile**

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**Vineyard**

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Viña Arturo Pérez Rojas

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D.O. Pirque — Valle del Maipo Andes — Chile

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Viticulteur: Marco Pérez Ramírez

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**Harvest**

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Manual, from 18 to 20 April 2015

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**Winemaking**

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The terroir's expression and the vintage dictates the winemaking and ageing process.

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Native fermentation, without filtration.

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Ageing: 13 months in new French oak barrels, Marsannay le Bois du Roy, France.

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Sensorial analysis: Eric Verdier

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Production 2015: 4332 bottles.

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Grape variety: 100% Cabernet Sauvignon

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Alcohol content: 14° VOL%

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pH: 3.64

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Total acidity: 3.43 g/L (sulfuric acid)

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**Advice**

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Ageing potential: 30 years

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Drinking from 2022

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Peak: 2035

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**Tasting note**

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Cabernet Sauvignon in its full strength, opulence and density, would have been an organic exaggeration without the expression of the terroir that finally melted the tannins, leaving them delicately perceptible, without harshness, without bitterness. The velvety texture that characterises this insolently elegant wine is there again. Garnet black color. Nose of candied red fruits marinated in spices, a touch of cedarwood, a touch of cloves and a light perfume of violet that announces itself without imposing.

The attack on the palate recognizes the myriad flavors that the nose had detected. It is pure elegance that lasts on the palate for a long time. Another symbol of distinction This wine offers a magnificent aromatic range.

Induced by a silky texture and subtle tannins, this allows the taster to say: "if Petrus was a Cabernet Sauvignon, it would be a Piedra Sagrada of this vintage".