

# NAHUEN

BY TERRAPURA

## Cabernet Sauvignon

### GRAN RESERVA

Variety: Cabernet Sauvignon  
Vintage: 2024  
Bottle size: 750 ml  
Region: Colchagua Valley

Country: Chile  
Alcohol: 14%  
Total Acidity: 4,85 g/l  
Residual Sugar: 4,88 g/l  
pH: 3.62

#### Tasting Notes

With a deep ruby red color, this wine presents intense aromas of red fruits, with hints of black currant and pepper. On the palate, it has great structure, rounded tannins, and a lingering finish.

#### Vinification

Our wines seek to fully and completely capture the places and stories that created them. This Cabernet Sauvignon comes from Apalta, located in the Colchagua Valley, internationally recognized as one of the best valleys for red wine production due to its granite soils and Mediterranean climate. These characteristics, along with our signature approach to creating authentic and approachable wines, allow us to create a Cabernet Sauvignon with a highly fruit forward, concentrated, and elegant flavor. Yields do not exceed 10,000 kilos per hectare. The grapes were harvested in late March; once in vats, they underwent cold maceration in tanks at 8°C for 3 to 5 days. Fermentation took place in stainless steel tanks at a controlled temperature (26°C) for approximately 12 to 14 days, with gentle, brief pump-overs daily. After alcoholic fermentation, a 5- to 7-day post-fermentation maceration begins. This wine aged for 12 months in French oak.

#### Pairing Suggestion

This Cabernet Sauvignon is ideal for pairing with red meats, charcuterie, nuts, mature cheeses, and chocolates.

