

NAHUEN

BY TERRAPURA

Cabernet Sauvignon

RESERVA ESPECIAL

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

Country: Chile
Alcohol: 13,5%
Total Acidity: 5.14 g/l
Residual Sugar: 3.5 g/l
pH: 3.52

Tasting Notes

Intense ruby red in color, the nose presents red fruits, blueberries, and plums with an elegant floral touch. The palate reveals its structure, with rounded tannins and good volume, accompanied by soft oak notes thanks to its aging. This is a wine with a long finish and a pleasant lingering aroma.

Vinification

The grapes used to make this wine come from the Colchagua Valley, a Mediterranean climate zone with alluvial and colluvial soils. These conditions provide excellent fruit expression and concentration, along with optimal phenolic ripeness. The grapes were harvested between mid-March and mid-April. After crushing, a cold maceration (8°C) took place in stainless steel tanks for 3 to 5 days. Alcoholic fermentation then began at controlled temperatures (25°C) and lasted approximately 10 days. During this time, gentle pump-overs allowed us to extract the best from each grape. Finally, the wine aged for 8 to 10 months in French oak.

Pairing Suggestion

This Cabernet Sauvignon is ideal for pairing with grilled red meats, stews, pasta, and aged cheeses.

