

INTRIGA®

2008 Cabernet Sauvignon



Description

Appearance	: Deep ruby red.
Aromas	: Black and red fruit combined with touches of well integrated oak, with a somewhat spicy or balsamic end.
Flavours	: Complex, deep and potently rich. Layers of black cherry and red fruit surrounded by elegant toasted oak. It has firm tannins which give it structure, muscle and a long finish.
Varietal Composition	: 100% Cabernet Sauvignon
Appellation	: Maipo Valley
Vineyards	: Intriga
Trellis System	: Traditional Lyre and Spanish
Soil Type	: Alluvial, with a combination of clay on top and a sub soil of sand and stones. Very deep soil.
Age of Vines	: 10 to 50 years

Vinification Process

Harvest Date	: The grapes were harvested and selected by hand between the 24th of April and the 16th of May, 2008.
Cold Soaking	: 4 days
Yeast	: PDM and native
Fermentation Tº	: 29º - 32º C / 84º - 90º F
Pump-Overs	: 3 times per day during the first days of fermentation, then only once a day to wet the hat.
Total Skin Contact	: 25 days

Ageing Process

Blend in Oak	: 100%
Time in Oak	: 23 months
Type of Oak	: 100% French
Age of Oak	: 65% new, 35% second use
Ageing Potential	: 15 years

Analysis

Alcohol	: 14.3%
Residual Sugar	: 3.6 gr/ltr
Total Acidity	: 5.43 gr/ltr (as tartaric acid)
pH	: 3.45
Cases Produced	: 3,800

Serving Suggestions

Glassware	: Riedel	Temperature	: 16º - 18º C / 61º - 64º F
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Winemaker's Comments

Since the first Intriga harvest in 2005, I'm glad to see the small details that we have learned from this terroir reflected in the wines. The 2008 vintage is without a doubt the best expression of this sensation.

- Cristián Correa