

VINA ALTO ROBLE



SANTA ALBA RESERVE CABERNET SAUVIGNON

In 1993 founders Francisco Achurra and Patricio Larrain began searching for new terroirs in which they could produce a wider range of varieties and styles. 'Alto Roble' means 'tall oak tree', representing strength, stability and nobility, something they aim to reflect in their wines.

Winemaking is led by Eloísa Uribe, she has a vast experience including several years in Sonoma Valley and Bordeaux and has been working at Alto Roble exclusively since 2002.

Blend: 100% Cabernet Sauvignon

Location: Curicó Valley

Country: Chile

Vintage: 2018

Alcohol: 13.5% ABV

Viticulture: VST and Pergola.

Vinification: The wine is in contact with American oak for 4 months.

Tasting Note: A complex Cabernet, full of interest with liquorice, plum jam and cassis aromas on the nose; the palate is richly textured with finely grained tannins and a brightness in the acidity enhanced by subtle flavours of blackcurrant, star anise and cinnamon.

Food Match: This will work very well with barbecued steaks and rich, aromatic beef dishes.

Altitude:	200 MASL	Organic:	No
RS:	3.9 (g/l)	Biodynamic:	No
Closure:	Cork	Vegetarian:	Yes
Oak:	4 months America	Vegan:	Yes



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