



FOYE

CABERNET SAUVIGNON

TASTING NOTES

Our Cabernet Sauvignon is bright ruby red in color and rich in ripe black fruit, with notes of plum and some pepper. Light to medium body, with smooth, juicy tannins.

Pairing: Ideal to serve with lean meats, fatty and fibrous fish like tuna. May also be served with semi-ripe cheeses and light cold cuts.
Aging potential: 2 years or more.
Serve 16 a 18°C.

VARIETY	100% Cabernet Sauvignon
APPELLATION	Maule
VINEYARD	Old VSP-trained mass selection vineyards, flood irrigation, balanced growth.
SOIL	Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.
HARVEST	Mechanized and manual harvest beginning the first week of April.
FERMENTATION	Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26°C.
AGING	Micro-oxygenation with staves during malolactic fermentation.