

ANTARES.

CHILE

The brightest star in the southern sky

Antares Cabernet Sauvignon

The brightest star of the South Hemisphere

Chile is a long-skinny country on the south-west corner of South America. From north to south, east to west, the combination between man, climate and soil has opened new wine regions to the world. Main features to this mélange are the Andes Range alongside the East border, the Pacific Ocean on the west coast, the Atacama Desert up north and the Patagonia down south. A land of explorers and adventurers, this wine country gives birth to thrilling wines.

Fermentation & Ageing

The juice is fermented for 5 days in stainless steel tanks at temperatures between 28°C and 30°C (82°F to 86°F) using selected yeasts. Post-fermentation maceration lasts 7 days at 25°C (77°F), for an ideal extraction of aromas, flavours and colours.

Tasting Note

Our cherry-ruby red Antares Cabernet Sauvignon offers intense aromas of red fruit such as raspberries and cherries, showing its expressive varietal character combined with delicate notes of cinnamon and cocoa. On the palate this is a harmonious, well-rounded and opportune wine with soft tannins.

Food Serving Suggestions

A great match for red meats, cheese and pasta dishes.
Serve at a temperature of 18°C (64°F).

Ageing Potential

From 1 to 3 years

Technical Data

Winemaker: Andrés Caballero.
Variety: 100% Cabernet Sauvignon.
Appellation: Central Valley.

