



# ANTARES

THE SOUTHERN STAR



## CABERNET SAUVIGNON

### ORIGIN

The grapes that give rise to our Antares wines come from Chile, a country with outstanding vineyards located in various regions. In these areas, a moderate Mediterranean climate is experienced, with warm and dry summers, and rainfall mainly occurring during the winter. This climatic condition promotes the cultivation of healthy grapes, with optimal ripeness and concentration, which contribute to the creation of flavorful and elegant wines.

### TASTING NOTES

**Color:** Cherry-ruby red.

**Nose:** Aromas of red fruit such as raspberries and cherries, showing its expressive varietal character combined with delicate notes of cinnamon and cocoa.

**Palate:** Harmonious, well-rounded and opportune wine with soft tannins.



Between 16° and 18°C.



### VINIFICATION

The grapes used in this Cabernet Sauvignon were harvested either mechanically or manually, depending on the vineyard. 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.

To achieve a rich fruity profile and round tannins on the palate, a gentle filtration process is conducted before bottling, removing sediments and enhancing the typical characteristics of this variety.

### PAIRING SUGGESTIONS



Grilled red meats



Ripened cheeses.