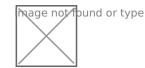# La Despensa Boutique Colchagua Cabernet Sauvignon
La Despensa Boutique Winery
Chile - Central Valley Region - Colchagua Valley

A different take on Chilean Cabernet, with grapes from a high-alitude vineyard in the foothills of the Andes, where Summer temperatures never exceed 30C/85F. The grapes ripen over a longer growing season and the higher levels of UV help fix color and flavor profile. This is a fresher take on Cabernet Sauvignon when compared to the typical highly concentrated Cabs that are considered the standard from Chile. The Marselan (from our own vineyard in Santa Ana) adds structure and tension to the wine and also an even more intense color. Expect fresh and recently ripened blackberries and red currants.

Specifications

Appellation	Colchagua Valley
Wine Type	Red
Varietals	100% Cabernet Sauvignon (2019) ; 75% Cabernet Sauvignon and 25% Marselan (2020)
Age of Vines	Average 10 years
Agricultural Practices	Organic
Soil type	decomposed granite / Clay-Loam
Vinification	All grapes are hand harvested and sorted in the vineyard early in the morning. Grapes were harvested on May 5th. They are then destemmed by our bin-top destemmer with the roller removed (so grapes come out whole without being crushed). Fermentation took place in bins and on native yeasts. Punchdowns were done 2-4 times per day, depending at which stage in the fermentation the grapes were in. Grapes were gently pressed and the wine was barrelled- MLF took place over Winter. Wines were racked once post MLF. Wine was flitered and bottled after 10 months of barrel ageing in 5th use+ neutral barrels.
Production	150 (9-liter cases)
Pairings	Wine goes well with grilled vegetables (eggplants for instance) as well as pork chops. Also delicious with mild cheeses.

Codes, Weights and Measures

UPC	7 84585 03008 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03008 5
Case Weight	29
Cases/Pallet	72
Layers/Pallet	12
ABV	13.50%
SRP	$ 30.00 USD 750mL Bottle