

## Lacaze Cabernet Sauvignon Central Valley

Jean Pascal Lacaze

Chile - Central Valley Region

Black fruits and spices with oaky notes. Fleshy balanced palate with fine tannins and aromatic spicy finish.

TA: 5.59

RS: 3.68

### Specifications

<b>Wine Type</b>	Red
<b>Varietals</b>	75% Cabernet Sauvignon, 10% Cabernet Franc, 10% Carmenere and 5% petit verdot
<b>Age of Vines</b>	between 10 and 20 years old
<b>Soil type</b>	Mix of graves and sand, some clay layers
<b>Vinification</b>	Irrigation drop by drop. Hand harvested and fully destemmed. FA in steel tanks with cold maceration during 3/4 days. FA at 27 degrees with pump over and post macerations during one week. FML in the same tanks. Then, some lots go to 5/6 th use french barrel during one year, 225 lts, light and medium toast. Other lots stay in tanks with french staves, 15% contact. Wines are racked 3 times. Soft fining and filtering before bottling. Wines stay in bottle 2 months before sending. Drink until 2030.
<b>Production</b>	300 (9-liter cases)
<b>Pairings</b>	Spicy lamb, spicy food, best beef cuts.



### Codes, Weights and Measures

<b>UPC</b>	7 84585 03328 7
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03328 4
<b>Cases/Pallet</b>	84
<b>Layers/Pallet</b>	14
<b>ABV</b>	14.00%
<b>SRP</b>	\$ 11.99 USD 750mL Bottle