

Dama de Plata Cabernet Sauvignon 2016



Her name was Isidora Goyenechea, and was known as la Dama de Plata, Silver Lady.

This wine is named to honor her, by the seventh generation of the family and the first females since their pioneer ancestor.

Winemaker's Notes

The climate during season 2015-2016 was not usual comparing it with past years. The main effects were over the health of the grapes due to strong showers during April; a delay in the ripening period due to a cold spring; and lower general yield due to both conditions. All our wines are expected to develop very well ending up fresh and with good natural acidity. In the case of whites, they will show lower alcohol levels. In the case of reds, they will be elegant with flower notes and fruity. In general, we 'll get lower yields but high-quality wines, representatives of the climate conditions, origin and variety.

Winemaking

100% of this wine comes from a specific vineyard in Buin, specially managed and dedicated to the best Cabernet Sauvignon of this Estate. The Malbec and Syrah come from small blocks of this varieties. After a manual harvest it passes through a strict selection inside the cellar, a maceration at low temperature (7°C – 44.6°F) that takes one week and then the fermentation begins at an average temperature of 25°C - 77°F. This process takes around 12 days and is finished with a post-fermentative maceration for a greater extraction of color and aromas for two weeks. After maceration, 100% of this wine is transferred to second use French Oak barrels, where it ages for 12 months while it goes through a full malolactic fermentation. After this period in barrels, it is transferred to stainless steel tanks for stabilization and it is finally bottled.

Tasting Notes

Of an elegant violet color and a complex aroma composition, Dama de Plata has a fruity nose, filled with cherries, plums and species. In mouth you will find elegant and firm tannins. This wine is a medium bodied wine, with an excellent balance between fruit and oak.

Harmonies

Due to its varietal characteristics, this wine is perfect for a filet mignon with grilled vegetables, a Beef Wellington accompanied with baked potatoes or as a vegetarian option a Moussaka and truffled risotto.

Technical Data

Varietal Composition: 85% Cabernet Sauvignon - 10% Malbec - 5% Syrah.

Denomination: Maipo Valley

Alcohol: 14.1%

Total Acidity: 5.47 g/L Residual Sugar: 2.54 g/L

pH: 3,59

