



**ABEJORRO**  
WINES

## **GRAN BOMBUS CABERNET SAUVIGNON**

**COLOR:** Intense red with violet highlights.

**AROMA:** Tobacco, black pepper, and ripe red fruits.

**PALATE:** Elegant and powerful, full of ripe red and black fruits. It coats the palate, leaving a broad and lingering aftertaste. Aging in new French oak barrels enhances its elegance without masking its fruity characteristics.

### **ANALYSIS:**

- Alc: 13.5%
- pH: 3.6
- Res. Sugar: 2.1

### **WINEMAKER'S NOTES**

This Cabernet Sauvignon comes from a 12-hectare vineyard located in Coquimbito, Maipú, at 800 meters above sea level. The vines are 15 years old and provide low yields of approximately 4,000 kg/ha. Harvesting is done manually when the grapes are fully ripe during the first days of April. The clusters are then taken to the winery where the grapes are destemmed and crushed. Cold pre-fermentative maceration for 24-48 hours. Fermentation lasts 15 days in stainless steel tanks at temperatures between 25-29°C. Natural malolactic fermentation with fine lees. Aging in French oak barrels for 12 months, followed by 6 months in the bottle.