

120 Reserva Especial Cabernet Sauvignon

Santa Rita

Origin

Country	Chile
Wine Region	Central Valley
Winery	Santa Rita

Technical Data

Grape Varieties	Cabernet Sauvignon
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	Grapes handpicked in April, cold macerated for 5 days for colour extraction, fermented at 24-28°C. 20% of the wine was aged in French oak for 3 months for added sweetness and complexity.
Ageing	3 months in French oak for part of the blend.

Description

In Brief	120 Cabernet Sauvignon comes from Chile's central zone, where a Mediterranean climate and the nearby Andes create wide day-to-night temperature swings.
Tasting notes	Deep and intense violet-red in colour. Red and black fruits with the spice typical of Cabernet, plus vanilla, cloves and tobacco from the oak. On the palate: sweet, elegant tannins and a fresh, juicy finish.
Food Pairing	Red meat, lamb, game, aged hard cheeses, and hearty stews.

Notes

