

MARAY LIMITED EDITION CABERNET SAUVIGNON 2015

ORIGIN

The DOM vineyard is located in the Maipo Valley on a slope that forms part of the Coastal Mountain range.

CLIMATE

The Mediterranean climate in this area is fresher than that further into the valley, mainly because the slope is south-facing. This means that the fruit is less exposed to the sun during the ripening period. Furthermore, the vineyard is situated close to the River Maipo, which in this area is cooled by a fresh sea breeze, helping to lower temperatures. These two factors together mean that the grapes ripen slowly, resulting in an elegant Cabernet Sauvignon wine with very fresh black fruit.

PRODUCTION

Every single task in the vineyard, from pruning to harvesting, is completely supervised by Tabal's viticultural and winemaking team in order to produce the best quality fruit possible. The grapes are hand-harvested into 20kg-bins to ensure that they arrive in level of phenolic ripeness. Harvesting therefore began on 5 April and ended on 11 April. The clusters of grapes are selected again to ensure that only the best enter the fermentation process.

AGEING

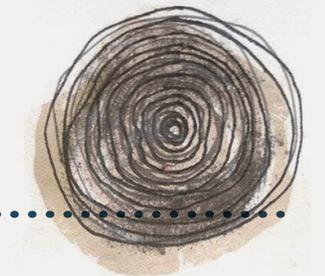
The fermentation takes place in small stainless steel tanks (5 and 10 tons), so we can vinify small quantities separately. The temperature is controlled throughout the vinification process, particularly during the initial cold soak and the alcoholic fermentation. This wine was aged for 18 months in French oak barrels before being bottled.

TASTING NOTES

This wine has a very elegant and fresh nose with lots of black fruit that give it character and singularity. The French oak makes a subtle contribution, lending the wine great complexity. In the mouth it is very concentrated with excellent, smooth, silky and firm tannins. This is a well-balanced, fresh wine, packed with fruit, in which the notes of blackcurrants, black cherries and spices are especially notable. Long and very persistent finish.

TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch
Varieties: 100% Cabernet Sauvignon
Yield: 7.000kg por ha
Harvest: From the 5th to 11th of April
Alcohol (Vol%): 14%
PH: 3.45
Total Acidity: 3.92 g/l (Tartaric Acid: 6.00 g/l)
Residual Sugar: 3.19 g/l



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