



AQUITANIA

CABERNET SAUVIGNON 2014

An elegant Andean Cabernet with purity of local Macul expression.

WINERY BACKGROUND: In the early 1990's, Bordeaux luminaries Bruno Prats (Chateau Cos d'Estournel) and Paul Pontallier (Chateau Margaux) discovered the high caliber of Cabernet Sauvignon from Chile's Alto Maipo region. They partnered with their colleague Felipe de Solminihac, a renowned Chilean agronomist, oenologist and winemaker in the region. They acquired 45 acres in the 'Quebrada de Macul', historically the heart of the Maipo Valley vineyards, and Viña Aquitania was born. In January 2003, Ghislain de Montgolfier (CEO of Bollinger Champagne), became the fourth partner.

VINEYARD & WINEMAKING DETAILS: Harvested in May from Aquitania's high-density vineyard in Alto Maipo, the Cabernet Sauvignon is harvested, cold soaked, punched down three times a day, and then transferred to barrels for 8 months in 50% French oak barrels and 50% stainless steel tanks.

TASTING NOTES & FOOD PAIRING SUGGESTIONS: Nice ruby red color. Very elegant nose, combining fresh red fruit, cassis and spices. Nice structure and smooth on the palate, red fruit and a note of toasted oak. Soft and round tannins, very well balanced with a long aftertaste. A great wine to pair with a hangar steak, roasted duck, or a juicy cheeseburger.

91 POINTS

James Suckling, May 2017

90 POINTS

Vinous, February 2017

VINTAGE 2014

VARIETAL COMPOSITION

85% Cabernet Sauvignon, 15% Syrah

AVG. VINEYARD ELEVATION

2,100 feet

AVG. AGE OF VINES 25 years

ALCOHOL 14%

CASES IMPORTED 1,000

SUGGESTED RETAIL PRICE \$20

UPC 835603002270



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