



DON SILVESTRE

THE VALLEY AND THE VINEYARDS

The grapes that give rise to our varietal wines are grown in Chile's Central Valley, home to our country's main winegrowing regions. The Mediterranean climate of this historic valley brings rainy winters and hot, dry summers—ideal conditions to grow healthy grapes of perfect ripeness. Due to its great diversity of soil types and microclimates, every variety of this line finds the best conditions in the valley, breathing life into wines of fine and authentic varietal expression..

VINIFICATION

The grapes used in this Cabernet Sauvignon are harvested either mechanically or manually depending on the vineyard. They are subsequently fermented and macerated with their skin in stainless steel tanks in order to extract color, flavors and textures. These processes are carried out under controlled temperature conditions and using selected yeasts. Once fermentation is completed, the wine is aged in tanks for a few months to attain greater smoothness, complexity and subtle notes of wood. To obtain a rich fruity profile and round tannins on the palate, a gentle filtration process is carried out before bottling, removing sediment and intensifying the typical characteristics of this variety.

PAIRING

An ideal match for braised beef, fowl and ripe cheeses.
Serve at 18° C.

AGING POTENTIAL

1 to 3 years.

TECHNICAL DATA

Winemaker: Iván Martinovic.
Variety: 100% Cabernet Sauvignon.
Appellation: Central Valley.

TASTING NOTES

Color: Ruby red with a purple rim.

Nose: Red fruit, cigar box and vanilla aromas with notes of dried herbs.

Palate: Light-bodied wine with fresh red fruit flavors of cherry and raspberry over a subtle roasted coffee background. Its firm tannins persist along notes of black pepper.



CABERNET SAUVIGNON

OCHAGAVIA
ESTABLISHED 1851