

Product code: 9426

INDOMITA, COSTA VERA CABERNET SAUVIGNON, CENTRAL VALLEY, CHILE, 2021



Producer Profile

The dynamic winemaking team at Indómita skillfully craft wines from their vineyards in two of Chile's very best regions.

The cooler climate Casablanca is great for Sauvignon Blanc, Chardonnay and Pinot Noir while the warmer Maipo Valley offers classic Cabernet Sauvignon and Carménère. Indómita produce superb, expressive wines that are both beautiful and stunning value for money.

Viticulture

From selected vineyard sites across Chile's Central Valley. The cooling influences of the Andes and the Humboldt current together with the diurnal temperature difference here allows for slow ripening so that the grapes develop maximum flavour.

Winemaking

Cold maceration at 10° C for 4 days followed by traditional alcoholic fermentation in stainless steel tanks at 28 to 30° C.

Tasting Note

Deep, vivid ruby red. Attractive aromas of berries and mature red fruits. Interesting spiced and mentholated tones typical of the Maipo valley. The palate shows the classical force of the variety, with a firm body, pleasing persistence and tasty end. Plenty of "wow factor."

Food Matching

Burger, BBQ steak and fried tofu with spicy ginger-sesame sauce.

Technical Details

Varieties:

Cabernet Sauvignon
100%

ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Treatment

No oak treatment