



Indomita, Costa Vera Cabernet Sauvignon, Central Valley, Chile, 2022

Producer Profile

Viña Indómita occupies a truly spectacular location, between Santiago and Valparaíso in the heart of Casablanca, with an imposing house and hillside sign that wouldn't look out of place in Hollywood, yet belies a dynamic winemaking team and one of the most exciting winemaking projects in Chile.

Their 100 hectares of vineyards across Casablanca and Maipo, take full advantage of the regions climatic differences, with a focus on Chardonnay, Sauvignon Blanc and Pinot Noir in the cooler Casablanca Valley, whilst Cabernet Sauvignon and Carménère are the main varieties cultivated in the warmer Maipo region. Environmental sustainability and social responsibility are taken seriously, with measures to minimise waste water and energy consumption, alongside ventures to create local employment across both winemaking and wine tourism.

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.



Product code: 9426

Technical Details

Varieties:

Cabernet Sauvignon 100%



ABV: 13%

Closure: Screw cap

Colour: Red

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

No oak ageing

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