

Kintu

CABERNET SAUVIGNON

kintu

ORIGIN	Valle Central
VINTAGE	2022
COLOR	Red
WINE TYPE	Still wine



TASTING NOTE

Kintu Cabernet Sauvignon is smooth and easy drinking, with ripe berry and black bramble flavours. Serve on its own, or with pasta, meats, pizza or with chargrilled meats. Optimum serving temperature of 18°C.

PRODUCER

Kintu wines are carefully sourced from the Central Valley in Chile. The word "Kintu" is taken from local dialect and translates as "fine view". The rolling hills and plains of the Valley have been important for viticulture for the last two hundred years and have played a key role in the development of the Chilean wine industry. Vineyards are fanned by cooling ocean breezes and protected by early morning mists, allowing the grapes to maintain their natural acidity whilst attaining full ripeness.

VINEYARD INFORMATION

Vertical shoot position

VINIFICATION

Fermentation is at 29C for 7 days to extract the fruit flavours, phenolics and tannins. There is then a short post fermentation maceration. Malolactic fermentation is also encouraged. Before bottling, the wine is clarified with albumen treatment and then cold stabilisation. The wine is then aged in the bottle for 3 months prior to release.

PAIRING DESCRIPTION

Serve on its own or with pasta, meats or pizza. Also great with sausages, pork chops, guinea fowl and minced beef.

ALCOHOL

12.5 %

TOTAL ACIDITY

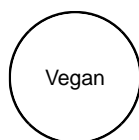
3.23 g/L

RESIDUAL SUGAR

2.84 g/L

BLEND

100% Cabernet Sauvignon



BOTTLE

SIZE	75cl
WEIGHT	1110 g
Bottle dimensions	7x29 cm

CASE

BOTTLES	12
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PALLET

CASES	75 (15x5)
PALLET TYPE	VMF pallet (1000x1200x154)