



# FRAY LEON

## CABERNET SAUVIGNON



Central Valley



Jorge Martínez  
Winemaker

### Vineyards

Central Valley, characterized by the presence of alluvial soils, gravel and sand. Mediterranean climate with moderate rainfall.

### Vinification

Hand and machine picked, cold maceration for three days. Fermented in stainless steel tanks at 26°C – 28°C, by adding selected yeasts.

### Tasting notes

**Colour:** intense red with ruby hues.

**Aroma:** black fruits, spices mixed with leather and chocolate.

**Flavour:** excellent structure, tannins round and silky.

### Serving suggestions

**T°:** serve between 16 and 18° C.

**Food Pairing:** red meats, vegetables and meat pasties.



### Analysis

Alcohol: 13%

pH: 3.54

Total Acidity: 3.28 g/L.

Residual Sugar: 5.21 g/L.