

ÁNDICA CABERNET SAUVIGNON 2024

ITATA VALLEY

TYPE OF WINE: Red

VARIETIES: 100% Cabernet Sauvignon

HARVEST DATES: April 18

TASTING NOTE

Intense deep red color. Complex aromas of red and black fruits, mixed with notes of spices and herbs. Nice, subtle tannin that provides excellent structure and volume on the palate with a fresh and balanced finish.

SERVING SUGGESTION

Roasted red meats. Serve at 18°C (64°F).

TECHNICAL DETAILS

Total Acidity: 4.65 gr/L / pH: 3.59 / Sugar: 1.9 gr/L

WINEMAKING

Length of alcoholic fermentation: 16 days.

Alcoholic fermentation temperature: 6 days at 24°C.

Malolactic fermentation: 100% in stainless steel

Aging: 70% of the wine is aged in French oak of third or more uses for 8 months

Bottling date: August 2025

Stored under good conditions, it will maintain its potential for the next: 5 years.

Allergy advice: Contains sulfites.

2024 VINTAGE

In terms of quality, we can say that it has been a great year. We returned to the past in terms of climate, forgetting the drought in the central and southern areas, with cooler temperatures than in previous seasons, producing very fresh wines with moderate alcohol content and very good quality tannins.



Ándica

