

Capo Nativo 'the chief'

Region:
Central Valley

Grapes:
Cabernet Sauvignon

ABV:
13.0%

What:

An organic Cabernet Sauvignon that delivers bright, fruity notes of blackberry, cassis, and cherry. With hints of spice and a touch of toasty wood, this wine is approachable yet structured, offering a rewarding experience for red wine lovers.

Where:

The Central Valley vitivinicultural zone extends from the Maipo Valley in the north to the Maule Valley in the south. The entire zone has good drainage, high fertility and tremendous agricultural aptitude, especially for red grape varieties such as Cabernet Sauvignon, Carmenere, and others. The Mediterranean climate has warm summers with broad daily oscillations between daytime and nighttime temperatures, cold, rainy winters that allow for good vine development. The soils are of alluvial origin with moderate depth and good for agriculture. The grapes were hand picked in mid-April and submitted to a week-long pre-fermentation cold soak at 46°F (8°C) to extract fresh fruit characteristics.

Barcode:
7804320749679

Sales Info:
750ml ,Case12 ,32.02 lb.

Palletization:
70 Cases / 5 Layers



Food Pairings:

This wine is ideal for a nice juicy steak or a hearty stew

Tasting Note:

A juicy cassis driven expression of a Cabernet Sauvignon

