



Chacai is a blend of mountain grown Cabernet Sauvignon from our San Juan de Pirque vineyard at almost 1,000 meters above sea level. The vineyard is privileged to combine the round stoned soils of the alluvial river bed of the Maipo River with a partial intrusion of cracked colluvial stones from the Andean gullies above. The vineyard's yield is about 1.8 kilos per plant or approximately 6,200 kg/ha.

The cool night-time temperatures of San Juan combined with the late rising sun of the Andean foothills allow the plant's growth cycle to start later in the day and add to the freshness of this mountain fruit. Phenolic maturity comes greater complexity after extended hang-time on the vine.



Cyril Chaplot [cyril@williamfevre.cl]
Commercial Manager



WILLIAM FÈVRE CHILE

CABERNET SAUVIGNON

D.O. Maipo Valley - Andes, Chile

2018

89% Cabernet Sauvignon
11% Cabernet Franc

Winemarking notes

Once the Chacai Cabernet grapes are harvested by hand, they are selected and macerated in stainless steel tanks in small lots of 3,500 liters. Maceration lasts 25 to 28 days strictly depending upon daily tasting. Maximum temperature during fermentation is about 26°C.

After a smooth press, the wine is kept for 20 months in 225 and 500 liters barrels, with only 20% of new French barrels. Then it is bottled and kept 12 months more in bottle.

Tasting Note

Deep ruby colour with tinges of violet. On the nose there are elegant notes of cassis, dark and red fruits and a floral note.

In the mouth the wine has notable structure, big shoulders with heaps of concentration but smooth tannins.

Pairing

"Grilled rib-eye steaks with roasted garlic butter" (Williams-Sonoma Wine, Connoisseur collection, Oct-2014)



Harvest date <i>First week of April</i>	Production <i>3.466 bottles</i>	Alcohol degree <i>13.7% Vol.</i>	Residual sugars <i>1.96 g/l</i>
PH <i>3,6</i>	Total acidity <i>3.45 g/l</i>	Altitude <i>900 mts.</i>	Field <i>Colluvial Alluvial</i>