



2020

FRIDA KAHLO CABERNET SAUVIGNON

Region	Soil	Elevation	Alcohol
Maipo Alto Valley	Thick soils, with silt loam to clay loam texture	700 Meters	14%

Vineyard The vineyard is located south of the suburbs of Santiago, at the toe of the Andes mountain range. It is about 5 to 6 kilometres south of the Maipo River in an area where the surrounding relief is made up of tall hills and small mountains, marked, with angular rather than rounded outlines. It extends at the outlet of a valley with slopes mainly facing west. The vineyard occupies the moderate slope and the flat area at the outlet of the valley spreading over the main alluvial plain. The vineyard is lying over quaternary alluvium in the eastern part, quite flat, and colluvium in the western part, gently sloping.

Grape Varieties 100% Cabernet Sauvignon

Vinification The grapes picked from our estate vineyards. Alcoholic fermentation was carried out in stainless steel tanks at 24° - 27° C. The total maceration period was between 14-22 days. The blend was aged in French oak barrels for a period of 14 months and in stainless steel tanks.

Aging The wine was partially aged in French oak barrels and Stainless steel tanks for 14 months.

Tasting Notes Deep and intense ruby-red in color. The nose presents aromas of black currants, blackberries, and spice with smooth, elegant cedar notes. The palate is very rich and generous yet fresh and vibrant at the same time. The wine has abundant fruit and firm tannins that lend structure and depth.

Reviews 2021 Vintage
James Suckling: 90 Points
2019 Vintage
James Suckling: 92 Points