



LUMA CHEQUÉN

TECHNICAL SHEET

LUMA CHEQUÉN

Luma offers handmade wines selected from the best lots of InVina's extensive vineyards, fermented in small tanks, then aged in barrel for 12 months.

TERROIR

Soils: Aluvial Soils and bedrock, sandy loam, moderately deep. Developed soils, medium fertility.

Climate: Warm and dry Mediterranean climate.

CABERNET SAUVIGNON GRAN RESERVA 2013

Variety: Cabernet Sauvignon

Vintage: 2013

Appellation: Maule Valley, Chile

Composition: 100% Cabernet Sauvignon

Ageing Potential: 10 years in bottle, it will be best in 2/3 years.

ANALISYS

Alcohol: 13.8%

VINIFICATION

Harvesting: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 27° – 29° degrees for 10 days.

The grapes for this Estate Bottled wine come from El Peral Estate, where the growing season is long, dry and warm. The wine is fermented in small steel tanks, then undergoes malolactic fermentation in oak barrels for 12 months and is bottled with minimum filtration.

WINEMAKER'S NOTES

Relish this big wine's nose of blackberries and jammy fruit flavors with touches of cassis, chocolate and tobacco.

PAIRING FOOD

Ideal for red meat, spaghetti and pork chops. It is recommended to drink between temperature 16° - 18° C.