

Retail

\$17.99

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2017 Andes Plateau Cota 500 product-timed-pdf - Cabernet Sauvignon | Cachapoal, Chile - Best Buy in Chile | Sub \$20

Why We're Drinking It

"The 2017 Cota 500 is pure Cabernet Sauvignon from Cachapoal from a warm year that saw an early harvest of the alluvial vineyards. It fermented with indigenous yeasts and matured in used French barrels for 11 months. The wine is 13.7% alcohol, and it seems to have some more acidity than the previous year. It feels very fruit-driven, with the oak perfectly integrated with the fruit, and it has classical notes of graphite. There is a stony sensation on the palate that is more a texture than a flavor." - 90pts. Wine Advocate

Tasting Notes

Black violet color. Interesting aromas of mushrooms, cocoa powder, tonka bean, blackberry preserve, and fertile earth with a round, vibrant, dry-yet-fruity medium-to-full body and a complex, medium-long grilled carrot and onion, marinated strawberry, pink peppercorn, and grilled bread finish with well-integrated, chewy tannins and moderate oak flavor. A distinctive Cabernet with an oscillating sense of the fruity and the savory.

VARIETAL

Cabernet Sauvignon

ALCOHOL

14.50

SIZE

750ml

BLEND

Cabernet Sauvignon

The Story to Know

The Andes Plateau is the special conjunction of a warm Mediterranean climate with the geographic characteristics of the country, makes Chile an ideal and special place to develop an environmentally friendly viticulture and get a wide variety of wine styles.

In one of his many trips there, enologist Felipe Uribe was motivated to produce an exotic, elegant, unique wine. And so began this project based at 700 meters above sea level.

Perfect Pairings

Grilled Skirt Steak With Roquefort, Steak & Potatoes, Beef Stew
