



# AUKA

**VARIETY:** Cabernet Sauvignon

**VARIETY COMPOSITION:** 100% Cabernet Sauvignon

**LINE:** Auka

**VINEYARD:** Finca La Humbertita. 990 masl - planted in 1999.  
At trellis, 5500 plants per ha - 80qq/ha. Loamy loam soil.

**VINIFICATION:** Harvest by hand during the first week of April, maintaining a good relationship between sugar and acidity. Destemming of the grapes, without crushing to keep the grape berry whole, a cold maceration is carried out for 5 days at 5-8° C, to preserve the aromas. We then start the alcoholic fermentation with selected yeasts, which is carried out in 10 days under controlled temperature 24-27°C. A prolonged maceration is carried out for approximately 10 days to achieve greater structure. Malolactic fermentation is carried out to achieve greater roundness. The wine then is aged for approximately 12 months in American and French oak barrels, and once it has been fractionated, it is kept in the bottle to achieve the appropriate aging of this wine before it is released to the market.

**AGING:** 70% aged in contact with French and American oak of second use.

## TASTING NOTES:

**SEE:** Intense ruby red with soft violet tones.

**NOSE:** It is complex, with fresh aromas accompanied by raspberry and red fruits with its acidity. With notes of bell pepper, vanilla, coffee and tobacco provided by the aging in French and American oak.

**MOUTH:** Good volume on the palate, sweet tannins are well present, excellent balance and elegance with a persistent and well-structured finish.