

# OMNE

• VINO DE CHILE •



**Vineyard Elevation :** 320 m (1,050 ft)

**Climate :** A Mediterranean climate with cooler characteristics than typically found further into the valley. Situated on a south-facing slope, the fruit is less sun-exposed during the ripening period. This area is further cooled and benefited from the sea breezes carried in over the Maipo River. This lends to slow ripening fruit and deep flavor development ideal for dark but elegant Cabernet Sauvignon.

**Soil :** Planted on a slope of colluvial origin. During formation, high elevation rock in the Coastal Mountain range weathered, fractured, and settled in the valley forming a slope. The composite low fertility soil of clay and sand is characterized by the high concentration of jagged stone. These characteristics promote deep roots, naturally low-yielding vines, and high-quality fruit development.

## ORIGIN

Valle del Maipo | Central Valley, Chile

## DESIGNATION

'Single Vineyard' Cabernet Sauvignon

## VARIETY

100% Cabernet Sauvignon

## TECHNICAL

ABV 14% | PH 3.35

## VINEYARD

The DOM vineyard is located in a transversal mountain chain within the Coastal Range. Yields are maintained at just over 3 tons per acre.

## PROCESS

The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Grapes are hand-harvested into small boxes at the optimum physiological and phenological ripeness. Grapes are first sorted and selected by cluster, destemmed, and additionally berry sorted. Cold-maceration takes place in stainless steel to build color extraction. Fermentation is temperature controlled throughout. Aged in French oak barrels for 18 months.

## TASTING

The elegant and forward nose derives its character from rich black fruit aromas. The French oak makes a subtle, but complex, contribution. The palate is concentrated with layers of smooth, silky and firm tannins. Well-balanced and vibrant, this Cabernet Sauvignon melds profound flavors of blackcurrant and black cherry with sweet and savory spices through the long, persistent finish.

