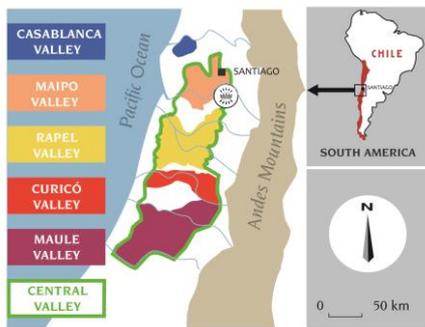


Anderra

CABERNET SAUVIGNON

2015



- ▶ Red Fruits
- ▶ Mocha
- ▶ Powerful
- ▶ Fresh

VINEYARD

This wine comes from the Central Valley, south of Santiago. A vast winegrowing area, it has an ideal climate for viticulture, especially on account of its semi-arid Mediterranean climate. Baron Philippe de Rothschild Maipo Chile's winemakers have chosen the Central Valley vineyards for the variety of their terroirs. The north is dry with stony subsoil, while the damper south has clay soil that ensures a natural supply of water.

2015 VINTAGE

The weather in 2015 was exceptionally hot and dry, enabling the grapes to reach optimum maturity. Lower than average rainfall, mostly occurring during the winter, together with the highest recorded average temperature in the last 50 years or more, were the decisive influences behind the very Mediterranean style of the 2015 vintage. As a result, the wines are generous and powerful while keeping a velvet, silky texture. They display a very distinct Chilean identity, particularly in the expression of the fruit, which, combined with a concentrated mid-palate, brings complexity and richness while revealing the uniqueness of each terroir. 2015 is a vintage with excellent ageing potential.

VINIFICATION

All the steps in the vinification process are intended to bring out the freshness of the fruit and extract the particular aromas and flavours of the grape variety. Controlled maceration also helps to ensure a balanced tannic structure. The wines are matured at the Baron Philippe de Rothschild Maipo Chile bodega, whose sober and elegant architecture

combining wood and steel symbolizes the alliance between state-of-the-art technology and the great Bordeaux winemaking tradition.

MATURING

In order to give the wine its fruit-driven, complex style, about half the vintage is matured in oak for six to eight months before bottling.

GRAPE VARIETY

Cabernet Sauvignon gives balanced wines with well-rounded tannins and blackcurrant, pepper and liquorice flavours.

TASTING NOTES

Aspect: A gorgeous, radiant and intense ruby red.

Nose: The complex and elegant nose opens on raspberry and blackcurrant aromas, perfectly combined with toasted hazelnut and mocha notes.

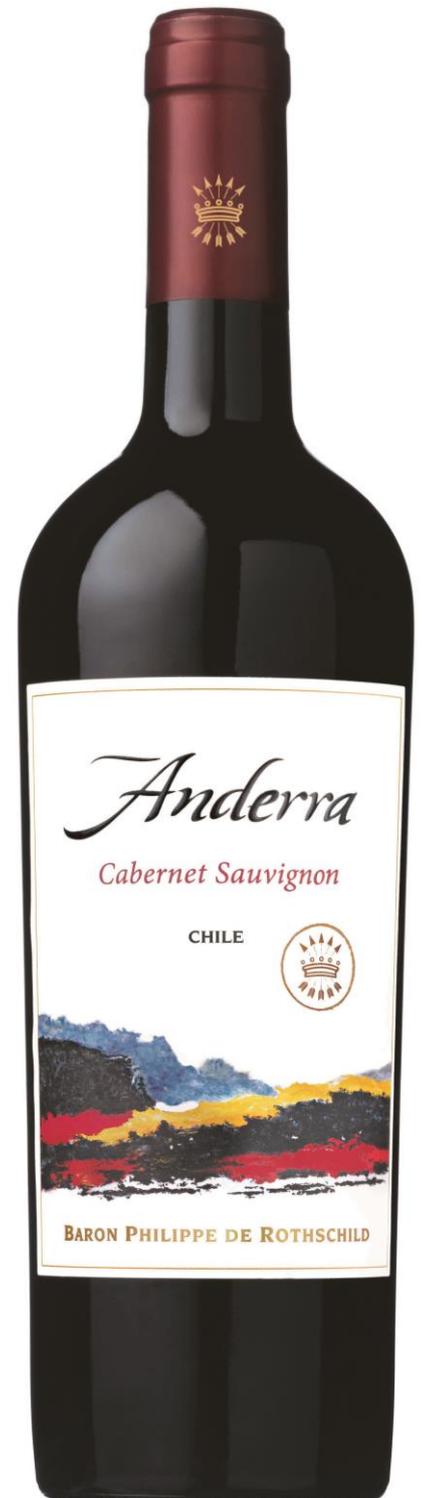
Palate: From a fresh, succulent and stylish attack, the mid-palate expresses red fruit and bilberry flavours underpinned by a fine tannic structure, then goes on to show all its complexity in subtle cocoa and roasted coffee notes. The long and expressive finish reveals all the power and elegance of Chilean Cabernet.

Abv. 13,5% vol.

MENU SUGGESTIONS

Red meat in sauce, game, duck, beef in all its forms (burgers) and chocolate (truffles or cookies).

Service temperature: 15 - 17°C



FORMATS :
75 CL

RANGE :
CABERNET SAUVIGNON
CARMENERE
SAUVIGNON BLANC

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