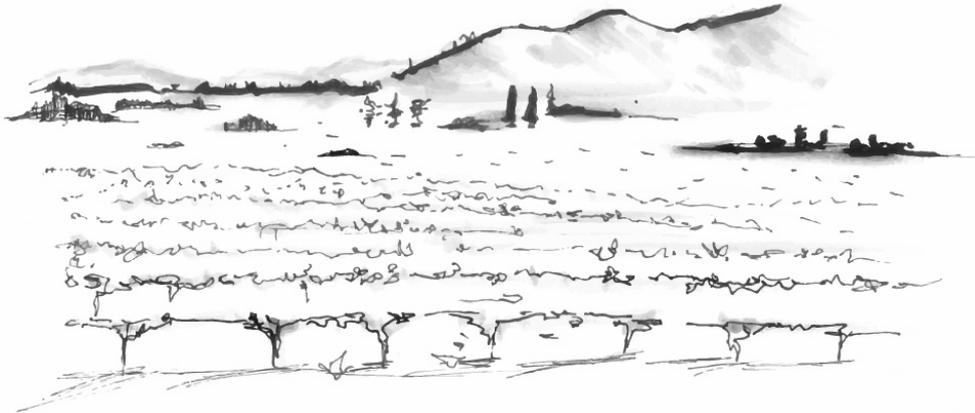


120

Reserva Especial

Cabernet Sauvignon

120 is a brand of tradition and history, which exists for the purpose of making the concept of wine something simple, genuine and open to an amazing experience. Living la Vida 120 means taking advantage of the simple side of life, enjoying every moment with the people you love, with no complications and in the sincerest way possible, sharing a good wine with friends and family.



HARVEST

2018

Technical details

Varieties 100% Cabernet Sauvignon

pH: 3.68

Total Acidity: 4.85 g/l

Alcohol Content: 13.2 % vol.

Residual Sugar: 3.54 g/l

Winemaker's comment

120 Cabernet Sauvignon is a deep and intense violet-red in color. Notes of red and black fruits predominate on the nose with the touch of spice that is typical in Cabernet, plus the aromas of vanilla, cloves, and tobacco that come from the oak. Sweet, elegant, and smooth tannins lend depth to the well-rounded palate and lead to a fresh, fruity, and juicy finish.



Óscar Salas

Winemaker for Santa Rita's Reserve wines

[View winemaker's biography](#)

Climate & Soil

Chile's central zone has Mediterranean climate with a broad oscillation between daytime and nighttime temperatures, an average humidity of 55-60%, and maximum high temperatures above 30 °C (86 °F) in the summer. Temperatures are lower near the Andes due to the cold air from the mountains, and the area closer to the Coastal Range has less daily temperature oscillation due to the maritime influence. Grapes from a selection of vineyards on silty soils with excellent drainage at the foot of the Andes Mountains are carefully combined with those from vineyards located in an area near the Coastal Mountains where the soils are heavier and have a combination of silt and clay.

Vinification

The grapes were handpicked during the month of April. They were destemmed, crushed and cold macerated during 5 days for color extraction and fermented at 24°-28 °C (75°-82°F), depending on the lot and zone of origin. 10% oak was used during fermentation to help set the color and stabilize

the wines. Once the alcoholic fermentation was completed, 20% of the wine was aged in French oak for 8 months to lend sweetness and increase complexity.

Pairing

Ideal with red meat, pork, spicy sauces and cheese soufflés.

Ageing Potential

3 to 5 years.

TERROIR

VALLEY
Central



Weather

The climate of the central zone is Mediterranean with a great thermal oscillation between day and night and an average humidity between 55% and 60% and maximum temperatures during the summer above 30 ° C.



Soil and surface

At the foot of the Andes mountain range the soil is silty and of excellent drainage, it is carefully combined with the soils located in the area near the Cordillera de la Costa which are heavier and have a combination of silt and clay.