



The elegance and style of Catalina Moreno-Rodillo, the wife of the winery's founder, Félix Pavone, were the inspiration for this wine. As a way to honor his love for his family, and especially his wife, Don Félix made this wine with special dedication.

Its unique character and great distinction are reflected in the wine's exclusive label made of cloth. The name was written in Catalina's own hand and then delicately embroidered on the cloth.

This intense and complex blend portrays the typicity of Chile's emblematic varieties—Cabernet Sauvignon and Carmenere—along with the silky elegance of Cabernet Franc.

#### DENOMINATION OF ORIGIN

**Maipo Alto, Maipo Valley.** Made with grapes from hillside vineyards planted 700–1,000 m asl in the heart of the Andes Mountains.

#### VINTAGE

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

#### VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by a 6-day post-fermentation maceration. Once the malolactic fermentation was complete, each variety was aged separately in a special selection of barrels for 10 months for greater structure and complexity. After making the final blend, the wine was returned to the barrels for another 4 months to round out the blend and obtain an extraordinary and distinguished blend.

## ACCOLADES

### • 96 points

Descorchados 2019, vintage 2015

### • 91 points

Decanter 2018, vintage 2015

### • 91 points

James Suckling 2018, 2015 vintage

### • 95 points

Descorchados 2018, vintage 2014

### • Double Gold

AWoCA 2017, vintage 2014

### • 92 points

James Suckling 2017, vintage 2014

### • 90 points

Wine Advocate 2017, vintage 2014

### • 91 points

Descorchados 2017, vintage 2013

### • 91 points

La Cav 2017, vintage 2013

### • Gold Medal

Catad'Or 2016, 2013 vintage

### • 92 points

James Suckling 2016, vintage 2013

### • Silver Medal

Decanter 2016, 2013 vintage

### • Silver Medal

International Wine Challenge 2016, 2013 vintage

### • 92 points

Wine Spectator 2016, 2012 vintage

### • 93 points

Wine & Spirits 2016, 2012 vintage

### • 90 points

Wine Advocate 2016, 2012 vintage

## VARIETY

72% Cabernet Sauvignon – 20% Carmenere – 8% Cabernet Franc

Hand picked into 15-kg boxes from April 20 through May 20, depending on the variety.

## VINEYARD YIELDS

2 t/acre - 5 t / ha

## TOTAL PRODUCTION

40,000 bottles.

## AGING

The wine spent a total of 14 months in first-use French oak barrels, divided into an initial 10-month period for aging the individual varieties separately, and then a second 4-month period for the final blend. The wine was aged for another year in the bottle before its release to market.

## CELLARING RECOMMENDATIONS

Will age well for at least 8 years

## FILTERING

Lightly filtered, only when necessary.

## SERVICE TEMPERATURE

63°F (17°C)

## DECANTING

At least one hour prior to serving is recommended.

## BASIC ANALYSIS

Alcohol:	14°
pH:	3.36
Total Acidity (H <sub>2</sub> SO <sub>4</sub> ):	3.65 g/L
Volatile Acidity (C <sub>2</sub> H <sub>4</sub> O <sub>2</sub> ):	0.43 g/L
Residual Sugar:	2.79 g/L

## WINEMAKER'S NOTES

**Color:** Bright and intense red.

**Aroma:** Classic and elegant with aromas of red fruits, plums, and cherries intermingled with notes of tobacco and vanilla that lend tremendous complexity.

**Palate :** Intense and well structured with ripe tannins. This is an enveloping wine with magnificent fruit expression reflected in the long, broad finish.

**Gastronomy :** Aged cheeses, grilled red meats, pork, and well-seasoned dishes.