



Casa*del***Magnolio**



Cuatro Cepas
Chile

Casa del Magnolio 2020
Cuatro Cepas
DO Chile

Chilean red blend of four grape varieties from two distinct growing regions of Chile

47% Cabernet Sauvignon	Aconcagua
32% Pais	Cauquenes
16% Syrah	Aconcagua
5% Tempranillo	Aconcagua

100% barrel aged for 14 months old barrels
Total Production: 5490 bottles
Bottling date: 16 Marzo 2022

Alcohol	14% (vol. %)
Volatile acidity	0.82 g/l
pH	3.38
Total acidity	5.47 g/l tartaric
Residual sugar	1.47 g/l

The 2020 Casa del Magnolia / Cuatro Cepas is a blend of 100 year old Pais from our dry farmed Cauquenes vineyard in the Maule Valley of Chile. The Syrah, Cabernet Sauvignon and Tempranillo are sourced from the drip irrigated vineyards in the Aconcagua Valley.

The Casa del Magnolio Cuatro Cepas Red blend is an fruit bowl of flavors and is easy to drink Wednesday night wine. The spicy notes of dried herbs and ripe red fruits are from the Cabernet Sauvignon with tannins, which dance in the mouth. Tempranillo contributes leather and cherry flavors with chewy tannins. The lighter body Pais component has dried strawberry and green peach notes. The Aconcagua Valley Syrah contributes silky tannins and licorice, providing a lovely contrast to the crunchy tannins from the dry-farmed Cauquenes fruit.

Enjoy with food and friends.

Serve at 13–15°C (55–59°F).

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