

# AXEL®

## CABERNET SAUVIGNON COLCHAGUA VALLEY

*Axel is founded on the belief that through exploration come great wines.*

*Axel. Always Explore.*

<b>Vintage:</b> 2017	<b>Yield:</b> 3 tons per acre
<b>Appellation:</b> Colchagua Valley	<b>Production:</b> 500 cases (6 pack)
<b>Age of Vines:</b> 15 years	<b>Maceration:</b> 72 hours before fermentation at 50°F
<b>Alcohol:</b> 14%	<b>Fermentation:</b> Selected yeast, 65 - 75°F, 10 days
<b>pH:</b> 3.4	<b>Malolactic:</b> Yes
<b>Residual Sugar:</b> 2.7 g/L	<b>Aging:</b> 12 months in French & American Oak and at least an additional 6 months in the bottle
<b>Total Acidity:</b> 5.3 g/L	

*A deep elegant scarlet color. This Cabernet Sauvignon has notes of ripe black currant and mocha, with structured tannins*



90 POINTS  
THE tastingpanel  
MAGAZINE



FOUNDER:  
SØREN AXELSEN

*Søren Axelsen*