



SUNRISE



VARIETY

CABERNET SAUVIGNON

From Sunrise's selected vineyards, our wines are born. Wines that are full of life, ripe with vibrant flavors. We harvest the unique energy of these beautiful places to light up your glass.

APPELLATION: Central Valley.

HARVEST: Hand picked and mechanical harvest in April.

SOIL: Alluvial and Colluvial.

AGING: Stainless steel tanks for 8 months.

COLOR: Red with violaceous hues.

NOSE: Fresh and fruity. Notes of red fruit and soft toast.

TASTE: Soft and full body with long aftertaste.

FOOD PAIRING: Enjoy with red meats, mature cheeses, grilled and barbecued meats.

Serve at a T° of 15-20° C.

