

AXEL®

CABERNET SAUVIGNON

COLCHAGUA VALLEY

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

Axel. Always Explore.

Vintage: 2015

Yield: 3 tons per acre

Appellation: Colchagua

Production: 500 cases (6 pack)

Age of Vines: 13 years

Maceration: 72 hours before fermentation at 50°F

Alcohol: 14%

Fermentation: Selected yeast, 65 - 75°F, 10 days

pH: 3.6

Malolactic: Yes

Residual Sugar: 2.8 g/L

Aging: 12 months in French & American Oak and at least an additional 6 months in the bottle

Total Acidity: 5.3 g/L

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



FOUNDER:
SØREN AXELSEN

Søren Axelsen