



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

El Picador Cabernet Sauvignon

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| Price | £9.49 |
| Code | ELPI080 |

This is a great wine produced by Chile's number one wine producer, Viña Luis Felipe Edwards. Blackcurrant fruit leads to a full, ripe flavour and juicy tannins. Soft and easy at first, there is definite complexity and a nice sense of power.

Tasting Notes:

Unoaked varietal Cabernet Sauvignon with the characteristic aroma of ripe blackcurrants; the wine is generously fruit-forward with soft tannins.





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| Specification | |
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| Vinification | The grapes are sourced from vineyards in both Central Valley and Colchagua, and harvested by both machine and hand. The grapes are destemmed and crushed and the stems discarded. The juice is then pumped into large steel insulated fermentation tanks. During temperature-controlled fermentation, the open pump over method is used, the must fermenting at 25-28°C. Pressing takes place when the required amounts of colour, flavour and tannin have been extracted; the pressed wine kept separate. Malolactic fermentation occurs naturally. |
| ABV | 12.5% |
| Size | 75cl |
| Drinking Window | Drink now |
| Country | Chile |
| Region | Central Valley |
| Type | Red Wine |
| Grapes | Cabernet Sauvignon |
| Genres | Vegan, Vegetarian |
| Vintage | 2024 |
| Body | Soft, fruity and smooth |
| Producer | Viña Luis Felipe Edwards |
| Producer Overview | The history of Viña Luis Felipe Edwards (LFE) dates back to 1976, when Luis Felipe Edwards Sr. purchased the Fundo San José de Puquillay estate, located in the Colchagua Valley, a premier viticultural region in Chile. |
| Closure Type | Screw Cap |
| Food Matches | A perfect option to accompany grilled meats. It also goes great with strong cheeses, lamb, hearty stews and pasta, beef, poultry, and highly seasoned sauces. A very versatile wine! |