



RED CUVÉE

Born of excellence, this meticulous blend is aged for 700 days in French oak, reflecting the passion of Casa Verdi.

TASTING NOTES

-  DCC is the epitome of two decades of dedication and passion for the land. This fifth edition, a limited production, is crafted from five varieties of organic grapes, predominantly Cabernet Sauvignon, meticulously selected from the micro-valley of La Lajuela in the renowned Colchagua Valley. The hand-harvested grapes undergo a rigorous double selection in the winery to ensure the excellence of each cluster. The wine ages for 700 days in French oak barrels, imparting unparalleled elegance, robustness, and depth. In the glass, it exhibits an intense dark red color with complex aromas of forest fruits, subtle toasted notes, ripe strawberries, dried figs, and a hint of cocoa. On the palate, it is broad and sophisticated, with pronounced cherry and coffee notes, while its long, refined tannins lead to a memorable finish.

ORIGIN

-  ORIGIN: Colchagua Valley, CHILE.
-  ORGANIC GRAPES: Crafted from 100% organic grapes, grown without pesticides or chemical fertilizers.
-  CLIMATE: A warm temperate climate characterized by Mediterranean-style rainfall, featuring cold winters and hot, dry summers.
-  SOILS: Well-composed and diverse, primarily alluvial, clay, and loamy soils, with excellent drainage and nutrients.

VINIFICATION

-  HARVEST: Organic grapes harvested by hand with a second selection in the winery, conducted between mid-March and early April.
-  VINIFICATION: Cold maceration is performed for 2 days, followed by alcoholic fermentation in stainless steel tanks for 8 to 10 days. This is followed by a 2-day post-fermentation maceration, after which the wine is racked to age separately in barrels. Finally, it is blended to create a final blend that reflects the potential of our Colchagua vineyard.
-  AGING: 24 months in new French oak barrels.
-  WINEMAKER: Carolina Vásquez

WINE ATTRIBUTES

-  VARIETY: 62% Cabernet Sauvignon + 18% Syrah + 12% Carménère + 5% Cabernet Franc + 3% Petit Verdot
-  ALCOHOL: 15%
-  STORAGE RECOMMENDATION: It can be enjoyed immediately or stored for twenty years or more in a cool and dry place.
-  RECOMMENDED TEMPERATURE: 16°C to 18°C (61°F to 64°F).
-  DECANT: Recommended, for at least 60 minutes.
-  RESIDUAL SUGAR: <4 g / Lt
-  EAN CODE: 7804669560461

*Vina
Casa
Verdi®*

FOR MORE INFORMATION, VISIT OUR WEBSITE casaverdi.com

