

FAMILY RESERVE CABERNET FRANC

D.O MAULE VALLEY | ALC: 14% | ACID: 5.3 G/L | RESIDUAL SUGAR: < 4 G/L

TASTING NOTES

COLOUR | Deep dark purple color, with violet highlights.

AROMA | Blackcurrant, black cherry display vanilla, coffee, bell pepper and some essence of tobacco and mushrooms.

PALATE | Full body, medium high acidity, flavors of green bell pepper, dark fruits and toasty aromas of cacao and cigar.

FOOD PAIRING | This wine can be a great companion for T-Bone steak and lamb leg.

SERVING SUGGESTION | 15°C to 18 °C.

WINEMAKING & VINEYARDS

WINEMAKING

HARVEST | 20% Mechanical 50% Manual.

VINIFICATION | Manual harvest in small cases. Bunches selection, in order to get only the best, to be transformed into our wine. Cold soak for 5 days at 10°C, to extract color and aromas. Then a fermentation was carried out at temperatures of 26°C -25°C, in which pumpovers were made to extract color, flavors and tannins. 10-day post-fermentation maceration, to complete the extraction of the skins and seeds of the grapes. the yield is divided 60% aging during 20 months and the other 40% aging during 24 months, both in French and American new oak barrels that result in very subtle secondary aromas. Finally, it's blend in stainless steel before bottling.

VINEYARD

CLIMATE | Cool temperature climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

