

RESERVE CABERNET SAUVIGNON

D.O CENTRAL VALLEY | ALC: 14% | ACID: 4.8 G/L | RESIDUAL SUGAR: < 4 G/L

TASTING NOTES

COLOUR | Medium purple with blueberry tones.

AROMA | Intense aromas of blackcurrant, blackberry, cloves with vanilla and hints of coffee.

PALATE | Medium body, juicy and round on the palate, soft and gentle tannins, natural acidity with long finish.

FOOD PARING | Excellent companion for beef tenderloin or roasted duck.

SERVING SUGGESTION | 15°C to 18 °C

WINEMAKING & VINEYARDS

WINEMAKING

HARVEST | 70% Mechanical 30% Manual

VINIFICATION | Our wines are made cold pre-fermentation of 20 - 25 days for four days at a controlled temperature of at less than 10°C. Following with traditional pumping-over extraction and fermentation with active dry yeast between 25°C - 28°C. 60% of the yield is divided to aging for a period of 6 months and the other 40% for a period of 8 months, both yields take place in American new and used oak barrels that result in very subtle secondary aromas. Blending in stainless steel tanks that brings the fresh and unique style to our wines.

VINEYARD

ORIGIN | Our wines come from the Maule (Alquihue) Valley, a unique valley for the creation of wines. Providing with the warmth and fertile soils and a cool climate which helps to preserve the highest acidity of the wine. Maule Valley provides ideal terrain for the production of elegant wines.

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.

