

I8



GRAN RESERVA

VARIETY:
Malbec

APPELLATION:
Central Valley

WINEMAKER:
Claudio Gonçalves Rey

BOTTLING:
Estate bottled

ALCOHOL:
13,5°

VINTAGE:
2018

Vineyards and Terroir

The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

Vinification

The grapes are harvested by hand with a cold maceration of 5 days and fermented between 24°-28°C for 12 days in stainless steel tanks. After a 10-day post-fermentation maceration.

Notes From Our Winemaker

Our Gran Reserva Malbec has a deep red color. Its aroma has notes of ripe red fruits, cassis and black pepper with hints of chocolate. Its tannins are intense, soft and juicy, with a delicate finish in the mouth. Ideal to accompany grilled red meats and mature cheeses.

Recommended Serving Temperature

Serve between 16°C - 18°C.

13,5%
ALCOHOL

3,70
PH

3,45 g/L
TOTAL
ACIDITY

2,95 g/L
RESIDUAL
SUGAR

14 months
OAK AGED