

I8

Description

Variety: Cabernet Sauvignon
 Appellation: D.O. Valle Central
 Winemaker: Claudio Gonçalves R.
 Bottling: Estate bottled
 Alcohol: 13,5°

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 superb sunlight exposition.

Vinification The grapes were harvested at the end of April. In order to extract color and aromas the must has skin contact at low temperatures prior to alcoholic fermentation. The wine is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a seven-day period. The wine is then left to macerate for five additional days in order to extract tannins. Then it is placed in oak barrels for eight months to keep the balance between fruit and oak. Then is bottled without filtering to maintain its extraordinary qualities.

Notes From Our Winemaker Our Cabernet Sauvignon Reserve has an intense red ruby color. It is a fine sample of a complex wine with aromas and flavors of cassis and black cherries, hints of hazelnut and chocolate. It is a powerful and concentrated wine with tannins that are ripe and elegant. It matches red meats, beef, roast beef and strong cheeses.

Recommended

Serving Temperature Serving temperature between 17° - 18°C

