

Reserva 2017 Cabernet Sauvignon

“Deep red with a purple hue. Aromas reminiscent of blackcurrant, blueberries and tobacco are complemented with notes of chocolate and spice from the French oak barrels the wine was aged in. This Cabernet Sauvignon is fresh and structured, with ample tannins and excellent length”



VINEYARD

Cabernet Sauvignon fruit from the foothills of the Andes and the middle reaches of the Rapel Valley, grown on hillsides overlooking the river Cachapoal. Stony soils, clear skies and cool night grow concentrated fruit with excellent tannin.

VINTAGE

A very warm and dry season, the grapes were harvested much earlier than usual, at the beginning of April. Only a small crop was brought in, due to early flowering and spring frosts.

VINIFICATION

Upon arrival at the winery all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly and temperatures reached 27°C. The wine was left to macerate for an additional 8 days, for added structure and longevity. Half the resulting wine underwent malolactic in barrels, where it was left to age for an average time of 6 months, the other half was kept in tanks. The wine was finally blended, filtered and bottled. The first bottling happened on 23 August 2018. A total of 15.320 cases were produced.

14.5%	3.72	5.231 G/L	3.24 G/L	0.47 G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY