



GRAN RESERVA

*Cabernet Franc-
Carmenere
2019*

Vineyards

The vineyards used for this great wine are over 20 years old and located on our San Rafael Estate in the Maule Valley. This property is characterized by having soils of volcanic origin that reduce the vigour of the vines, thereby increasing the natural concentration in the fruit. This area has a Mediterranean climate with a dry summer and significant thermal oscillation between day and night. These conditions help to produce perfectly ripe fruit with fresh acidity and good colour.

Vinification

The alcoholic fermentation takes place in stainless steel tanks at temperatures of between 77°F and 82.4°F. The level of extraction is decided on a daily basis through tasting by our winemaker. Next, the malolactic fermentation occurs in stainless steel tanks (20% of the wine) and a mixture of new and used French and American oak barrels (80% of the wine) for 8 months. Prior to bottling, the wines are blended to balance the fruit with the characteristic oak notes.

Tasting Notes

Color: Deep violet-red.

Aroma: Black and red fruits, spices, hints of coffee, tobacco and vanilla.

Flavour: This is an easy-to-drink wine with balanced acidity and a long finish.

MAULE VALLEY

Analysis:

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 60% Cabernet Franc / 40% Carmenère



Serving Suggestions



60.8°F



FATTY RED MEAT



CHARCUTERIE



**HIGHLY-FLAVOURED
FOODS**