



GRAN RESERVA

Cabernet Sauvignon

2019

Vineyards

Vineyard located in Nilahue, 50km from the Pacific Ocean. Mediterranean climate with ocean breezes in the mornings. The soils are loamy clay of average depth with gravel in different layers.

Vinification

The 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 the winemaker. The wine undergoes malolactic fermentation in stainless steel tanks. Then some of the wine is aged in a mixture of new and used French and American oak barrels for a period of up to 8 months, depending on the batch. A percentage of the wine is retained in stainless steel tanks to achieve a balance between the fruit and the hints of oak.

Tasting Notes

Color: Intense ruby red.

Aroma: Red fruit like strawberry and plum compote, as well as spices and tobacco.

Flavour: Medium-bodied, well-balanced, with a long finish. Evokes raspberries and blueberries.

COLCHAGUA VALLEY

Analysis:

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 97% Cabernet Sauvignon, 2% Merlot, 1% Malbec



Serving Suggestions



60.8°F



ROAST OR BRAISED
LEAN RED MEAT



MATURE CHEESE



PASTA DISHES WITH
HIGHLY FLAVOURED SAUCES