



RESERVA

Cabernet Franc-Carmenere

2019

Vineyards

The vineyards are located on our San Rafael estate in the Maule Valley. Soils of varying depth of volcanic origin with calcareous deposits form slopes with differing levels of solar exposure. The climate is Mediterranean with four well-defined seasons and it is influenced by the evening breezes blowing in from the mountains.

Vinification

Fermentation takes place in stainless steel tanks at temperatures of 77°F to 82.4°F and the level of extraction for each batch is decided on a daily basis through tasting. 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 that varies from one batch to another and depends on the oak contribution required. 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: Deep violet-red.

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

Flavour: This is 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



HIGHLY-FLAVOURED FOODS



FATTY RED MEAT



CHARCUTERIE