



# RESERVA

## Cabernet Sauvignon-Syrah 2020

### Vineyards

From vineyards planted over 20 years ago or our Nihue estate in the Colchagua Valley. The vineyard's proximity to the Pacific Ocean and its Mediterranean climate make it ideal for achieving perfect ripeness. The soils are loamy clay of average depth with gravel in different layers. They ensure the plants have medium to low vigour, thereby favouring natural concentration in the grapes.

### 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:** Ruby with violet hues.

**Aroma:** Fruit like raspberries and blackberries, pepper, leather and hints of smoke.

**Flavour:** Strawberries, leather, spices and vanilla. With smooth tannins, medium body and a long finish.

### COLCHAGUA VALLEY

#### Analysis:

**Alcohol:** 13,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 60% Cabernet Sauvignon, 40% Syrah



### Serving Suggestions



60.8°F



ROAST OR GRILLED  
LEAN RED MEAT



PASTA DISHES WITH HIGHLY  
FLAVOURED SAUCES



MATURE CHEESE