



Gran Reserva

Cabernet Sauvignon 2009

Vineyards

The fruit comes from San Bernardo, in the Maipo Valley, which has alluvial soils and a dry climate. It is a high-density vineyard, which makes it possible to achieve low production per plant with a high concentration of colour and flavours.

Vinification

Harvesting is carried out manually, as is the selection of clusters and individual grapes. Prior to fermentation, the wine undergoes cold maceration. Alcoholic fermentation takes place, followed by post-fermentative pellicular maceration. Once malolactic fermentation is complete, the wine is stored and aged for 14 months in French oak casks.

Tasting Notes

Colour: deep red, intense and youthful.

Aroma: elegant and complex with aromas of spices, black fruits such as plums and cherries, and hints of dark chocolate.

Flavour: with a lot of body and abundant, velvety tannins; rounded, tasty and long with great persistence and balance and good flavour complexity. Great ageing potential.

Serving

Tº: Serve at 16° C.

Suggestions

Match food: game birds, boar, rabbit and red meats in general.

Maipo Valley



Match food



Red meats

Analysis

Alcohol:	14.8%
pH:	3.45
Total Acidity:	3.95 g/l.
Residual Sugar:	1.87 g/l.