



## RESERVA

## Cabernet Sauvignon 2010

**Vineyards**

The Cabernet Sauvignon fruit comes from the Santa Laura and Romeral vineyard, located in the Maipo Valley, famous for the production of exceptional red wines. The alluvial soils and dry climate provide an ideal terroir, for growing structured red wines, and good balance.

**Vinification**

The grapes are harvested manually. After crushed, is macerated at low temperature for 4-5 days before fermentation for the production of fruity aromas and intense colours. Fermentation takes place at a medium temperature, between 26°C and 28°C, to extract gentle tannins. Then the wine is kept in french oak barrels for ageing for 10 months, and subsequently bottled to continue its development process.

**Tasting Notes**

**Colour:** violet-red wine, intense, with highlights of ruby.

**Aroma:** brings elegant aromas of ripe red fruit, plum, vanilla and preserves.

**Flavour:** it is juicy, with a lot of fruit, spices, chocolate and caramel. It has very good structure and body, with long persistence and broad tannins.

**Serving Suggestions**

**Tº:** Serve at 17° C.

**Match food:** very good with cheeses, red meats and well-seasoned pastas.

**Maipo Valley****Match food**

Red meats

**Analysis**

Alcohol:	14.2%
pH:	3.49
Total Acidity:	3.63 g/lt.
Residual Sugar:	1.51 g/lt.