



PIONERO

RESERVA



Cabernet Sauvignon 2016

MAULE VALLEY

Vineyards The fruit for this wine comes from vineyards in the Maule Valley, where there is a predominance of alluvial, gravel-type soils with low fertility with an important clay loam at the basis of the profile. The vineyards are vertically positioned and double guyot pruned. Drip irrigation is used to control the ripening process in the grapes.

Vinification After harvest the grapes are crushed, leaving approximately 20% of the berries whole. The crushed fruit then undergoes a 3-day cold maceration prior to fermentation, which uses selected yeasts and lasts another 15 days. Light daily pumpovers aid in extracting color and structure for the wine. Fermentation temperatures are regulated to 25°–28°C to retain the fresh character of the fruit. The new wine later undergoes malolactic fermentation naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in fourth- and fifth-use oak barrels for 6 months prior to bottling.

Tasting Notes **Colour:** burgundy red with ruby nuances.
Aroma: black fruits recalling maquis and blueberries plus red fruits such as cherries and raspberries complemented by sweet notes of vanilla and fresh tobacco.
Flavour: fruity with dark chocolate and coffee, good structure, medium body, and a pleasing persistence.

Serving Suggestions **Food Pairing:** grilled red meats, game birds, braised dishes, stews, casseroles, and legumes.
T°: 16 °C.

Analysis

Alcohol: 13.0%

pH: 3.42

Total Acidity: 3.45 g/l

Residual Sugar: 3.44 g/l

