

Gran Reserva**Cabernet Sauvignon 2017**

MAIPO VALLEY

- Vineyards** The fruit comes from selected plots of the San Bernardo vineyard in the Maipo Valley, which is famous for the production of great-quality red wines. The loamy-clay soils of alluvial origin also have gravel in the third layer of the profile. The fresh, dry climate provides an ideal terroir for producing structured, elegant red wines with long persistence.
- Vinification** Harvesting takes place manually in 10-kilo crates and the clusters and berries are hand-selected in the winery. Prior to alcoholic fermentation, the must is macerated at low temperature for 3 days. The Bordeaux-style vinification is carried out with special delicacy to achieve good extraction of the fine tannins. The total maceration period is from 32 to 35 days, with malolactic fermentation in 2,000 and 4,000 litre French oak foudres for 18 months.
- Tasting Notes** **Colour:** deepest cherry red.
Aroma: black and red fruits, such as plums, blackcurrants and cherries, with notes of fresh tobacco, cinnamon and roasted coffee beans.
Flavour: great body with abundant velvety tannins, rounded, delicious, persistent, balanced and complex. With great ageing potential.
- Serving** **T°:** serve at 16° C.
- Suggestions** **Match food:** stews, game birds, boar, rabbit and red meats in general.

Analysis

Alcohol: 14%
 pH: 3.24
 Total Acidity: 4.09 g/L.
 Residual Sugar: 2.69 g/L.