



# RESERVA

CABERNET SAUVIGNON

## Origin

Maule Valley

## Variety

100% Cabernet Sauvignon

## Terroir

This vineyard is located near to the town of Cauquenes, which is less than 80km from the Pacific Ocean but receives hot weather during the ripening season, which is ideal for red wines. The soils of volcanic origin date back to the Paleozoic era (328-235 million years ago) where the presence of intrusive volcanic rocks dominated with granodiorite, tonalite and diorite where Hornblende and Biotite minerals (common in igneous and metamorphic rocks) or batholiths (enormous igneous masses) abound. The average rainfall is 320 mm and average temperatures in the summer months vary between a minimum of 10°C up to a maximum of 27°C. This great daily temperature variation promotes a slow ripening and the correct development of the tannins.



### Winemaking

The grapes were hand-harvested and carefully transported to the winery. The process begins with rigorous selection of the clusters. After destemming and pressing, the grapes undergo a pre-fermentative cold maceration for 4 days at 6°C-8°C, in order to obtain the greatest color intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 28°C. Successive pump-overs are used to extract the right level of tannins and color from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is between 22 to 25 days.

After the wine was devatted, it is racked into French and American oak, where it undergoes through malolactic fermentation and ageing for 8 to 9 months. After cask ageing, the Reserva Cabernet Sauvignon is blended. This Cabernet Sauvignon is rich in structure and energy, with ripe tannins, lots of red fruit and spices, freshness with nice volume and density, thus achieves a pleasant harmony and has good ageing potential.

### Tasting Notes

Reserva Cabernet Sauvignon shows the living force in its tannins which reflect its origins in volcanic soil strata. Bright ruby-red in color, with fresh and expressive aromas of red and black fruits, spices, with hints of smoke and tobacco, which captures the palate with power and finesse; medium-bodied, a smooth texture enveloped in candied fruits, notes of toast, menthol and spices. Good accompaniment for red meat, barbecues, stews, empanadas, pork or chicken with spicy sauces and cheese.

### Winemaker

Pilar Díaz

