

Variety: Cabernet Sauvignon

Region: Colchagua Valley

Blend: 100 % Cabernet Sauvignon

Tasting notes: This deep ruby red coloured Cabernet, shows violets, and black cherry aromas along with a delicate and sweet touch of oak, coming from the 12 months barrel maturation. Concentrated flavors in the mouth which is soft, full bodied and round. Focused, complex, with deep, ripe flavours and tannins.

Vintage report: The grapes were hand picked at their optimum ripeness, measured after chemical and organoleptic analysis

Winemaking report: Fermented at 26 °C for 6 days in stainless steel tanks, and then moved to french and american oak.

Technical data:

- Alcohol: 14°
- Skin contact: 15 days
- Fermentation temperature / time: 26 °C – 7 days
- Maturation process / time: 100% in oak barrels for 12 months
- Oak type: 40 % in new french barrels and 60 % in 2nd use American and french oak



PRODUCT OF CHILE

CABERNET SAUVIGNON

Reserva



Technical sheet :

Gencod	7 804 414 381 464
Size	75 cl
Number of bottles per carton	12
Number of cartons per pallet	50
Number of bottles per pallet	600