

— F I N C A —  
**PATAGONIA**  
— C H I L E A N W I N E R Y —

GRAN RESERVE

**DESCRIPTION**

VARIETY: Cabernet Sauvignon/Carménère  
APPELLATION: D.O. Valle Central  
WINEMAKER: Claudio Gonçalves  
BOTTLING: Estate bottled  
ALCOHOL: 14<sup>º</sup>

**VINEYARDS**

The grapes come from a special selection of the quarters 3 and 12 of our finest vineyards in Villa Alegre, Maule Valley, which are specially managed and controlled to maintain a maximum performance of 6 tons per hectare (2.4 tons per acre) and high exposure of the fruit, producing a highly concentrated wine ideal for aging. Once in stainless steel tank is a concentration of 20% to maximize the flavor, ripe tannins and color. The wine is aged about 15 months in new French oak barrels, with an output of 50 thousand bottles.

**CLIMATE**

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**VINIFICATION**

The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

**NOTES FROM OUR**

**WINEMAKER**

The Carmenere grapes were harvested by hand at first of May while the Cabernet sauvignon grapes were harvested a few days before. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten days period.. The wine is then left to macerate for twenty additional days in order to extract tannin and then placed in oak barrels eighteen month, 80% French oak and 20% American oak. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

This is an intense, complex wine with aromas of pepper, Black berries, red peppers and hazelnut. In the mouth it has a good structure, with velvet tannins, Ideal as a company for roast beef, pork, pasta and fresh cheese

**RECOMMENDED**

**SERVING**

**TEMPERATURE** Between 16° - 17°C

