

WINE NOTES

GRAN RESERVA CABERNET SAUVIGNON

Wine
Gran Reserva de los Andes, Cabernet Sauvignon

Vintage
2006

Grape
Cabernet Sauvignon

Valley
Maipo

Harvest
Hand picked in 12-14 Kg.

Alcoholic Fermentation
Last Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Twelve months in French Oak

Aging Process in Bottle
Twelve Months

Tasting Notes

Color

Deep cherry red

Aroma

With aromas of leather, chocolate, some notes of menthol characteristic from the valley and toasted oak

Palate

Well structured with persistent and firm tannins

Food Pairings

Barbeque meat and flavoured cheese

Cellaring potential

Best during the first 4 to 10 years kept at 14-15°C



Brilliant, *Spices* STRUCTURE AROMAS *Tannins* BODY