

# WINE NOTES

## RESERVE CABERNET SAUVIGNON

Wine  
Reserve Cabernet Sauvignon

Grape  
Cabernet Sauvignon

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

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

Aging Process in Barrels  
Eight months in French Oak (70%) and American Oak (30%)

Aging Process in Bottle  
Eight Months

Tasting Notes

Colour

Brilliant and deep ruby red colour

Aroma

With aromas of black fruits, hints of menthol and spices

Palate

Good structure and concentration with round tannins, persistent

Food Pairings

Red meats, barbecue and a large array of cheese

Cellaring potential

Best during the first 3 to 5 years kept at 14-15°C



*Brilliant* *Spices* **STRUCTURE** *AROMAS* *Tannins* **BODY**