

— 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/Syrah
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 14^º

VINEYARDS

The grapes come from a special selection of 3 and 6 quarters 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 a production of 80. 000 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 Syrah grapes were harvested by hand at the end of April while the Cabernet sauvignon grapes were harvested five 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 26º to 28ºC 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 months, 70% French oak and 30% 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 roses, cherries, berries and fig. In the mouth it has a very good structure, with firm tannins, fresh black fruit, and a smoky, spicy character A great match red meats, lamb chop, strong and mature cheese.

**RECOMMENDED
SERVING**

TEMPERATURE Between 16º - 18ºC

