

# VISTAMAR

Enjoy Simplicity\*



## GRAN RESERVA



### Cabernet Sauvignon 70% / Syrah 30%

#### Appellation of Origin

##### Maipo Valley

This valley is characterized by its deep, alluvial loam. Semiarid Mediterranean climate, with wide temperature range that enhances the ripening of the grapes.



Winemaker Director: Irene Paiva

#### Harvest and vinification information

**Week and type of harvesting:** Manual harvesting: Cabernet Sauvignon, the last week in March. Syrah, the third week in April.

**Ageing:** Aged for 16 months in oak barrels: French (62%) and American (38%).

**Vinification:** Takes place in stainless steel tanks. Inoculation with selected yeasts and controlled fermentation between 26 ° to 28 ° C. The amount and duration of overruns are defined by the winemaker tasting daily. Later stored in barrels to complete malolactic fermentation.

**Harvesting report:** The 2012 harvest was characterised by higher temperatures than a normal year, bringing the harvesting date forward by 2 to 3 weeks and achieving fruit of great quality and wines with good body and very marked aromas of ripe red and black fruit.

#### Description of the wine

**Colour:** deep, dark violet-red, showing the beginnings of some development.

**Aroma:** black cherry, with sweet notes of liqueur, bitter chocolate, graphite and a light touch of cedar.

**Flavour:** complex and elegant, with acidity that gives it length and distinction. Balanced, rounded and ripe. Medium-bodied with smooth, silky tannins and a long, persistent finish.

**Match food:** Ripe cheeses, red meats, charcuterie and lamb.

**Serving temperature:** 16 to 18°C

**Keeping potential:** 8 years

#### Analysis 2013 vintage

<b>Alcohol:</b>	14%
<b>pH:</b>	3.38
<b>Total Acidity:</b>	3.43 g/L tartaric acid
<b>Residual Sugar:</b>	2.44 g/L

