

Sepia RESERVA



MALBEC

Malbec 85% - Cabernet Sauvignon 15%

Denomination of origin

Maule

The vineyard is 64 years old, with balanced vines and low yield. The soils are loamy clay, typical of the Coastal Range. In terms of climate, the summers are very hot, but with cool temperatures during the night.

Harvesting and vinification information

The grape harvest was the result of higher temperatures than the previous year, which meant a long, dry season, due to the lack of rainfall. This allowed the grapes to ripen fully, which was highly beneficial for the grapes from the Maule. The wines are remarkable for the intensity and generosity of their aromas and flavours, with much pleasanter acidities.

Harvesting: last week of March.

Ageing: 10-12 months in barrels of French and American oak.

Tasting notes

Colour: deep, intense cherry-red with bright violet highlights.

Aroma: very strong and expressive, with perfumed, floral-type notes, ripe blueberries and an elegant toasting from its ageing in barrels.

Flavour: a fruity, juicy mouth with a rounded, enveloping body, smooth tannins and a long, pleasant finish.

Serve at: 16-18°C.

Food match: red meats, mature cheeses and seasoned pastas.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol: 13.5%

pH: 3.33

Total Acidity: 3.82 g/L.

Residual Sugar: 2.69 g/L.