

GRAN RESERVA



Cabernet Sauvignon 75% / Syrah 25%

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 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 2014 vintage

Alcohol:	14%
pH:	3.34
Total Acidity:	3.92 g/L tartaric acid
Residual Sugar:	2.77 g/L

2009 vintage – Silver
Decanter World Wine Awards 2012 (UK)

2008 vintage – Gold & Best of Chile
Citadelles du Vin 2011 (France)