

Sepia RESERVA



CABERNET SAUVIGNON

Cabernet Sauvignon 100%

Denomination of origin

Cachapoal Andes

Soils are alluvial-colluvial in origin, of loam to loamy-clayey silt, stony and with good drainage. The climate is temperate Mediterranean with a wide temperature variation between day and night.

Harvesting and vinification information

Temperatures during the ripening period were lower than last year, helping the grapes to ripen slowly, with balanced acidities and better phenolic ripeness in the red varieties. During April, temperatures were cooler, resulting in fruitier wines with moderate degrees of alcohol.

Harvesting: first fortnight of April.

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

Tasting notes

Colour: deep red with violet highlights.

Aroma: fresh red and black fruits, vanilla, black pepper, and touches of fines herbes.

Flavour: fruity, with notes of toffee and vanilla, mild tannins, elegant and persistent.

Serve at: 16-18°C.

Food match: game, boar, venison and red meats in general.



Winemaker Director: Irene Paiva

Analysis 2016

Alcohol:	13.5%
pH:	3.42
Total Acidity:	3.38 g/L.
Residual Sugar:	2.19 g/L.