



Grand Reserve

CABERNET SAUVIGNON 2012

COMPOSITION

- Cabernet Sauvignon 100%

HARVEST INFORMATION

- Origin Maipo Valley
- Dates March 01th to 15th
- Yield 6 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 7 days
- Fermented in Stainless Steel tanks
- Aging 24 month in French oak barrel

TASTING NOTES

This handpicked Grand Reserve Cabernet Sauvignon reveals a rich ruby red color with olfactory notes of ripe black fruit such as blueberries and blackberries intertwined with hints of spice. On the palate, this Cabernet Sauvignon enjoys strong but silky tannins, which together with healthy acidity allows cellar aging. The French oak and vibrant fruit are in perfect harmony. Ideal with piercing mature cheeses (Gruyere, Camembert), veal kidneys with mustard or game meet as a rich rabbit to the pan.

Recommended serving temperature 18-20°C to serve. Decant.

CHEMICAL ANALYSIS

- Alcohol 14.4% by volume
- pH 3.40
- Total acidity 5.93 g/L expressed in Tartaric acid
- Residual sugar 1.85 g/L