
Winemaker's Special Reserve



CABERNET SAUVIGNON/MERLOT/CARMENERE 2012

COMPOSITION

- Cabernet Sauvignon 50%
- Merlot 25%
- Carmenere 25%

HARVEST INFORMATION

- Origin N/A
- Date CS: end of April; MT: 15th March; CR: 15th May
- Yield 7 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 8 days
- Fermented in Stainless steel tanks
- Aging 12 months in French oak barrel

TASTING NOTES

This wine has a bright ruby red color with violet hints. It is a deep wine of great intensity. Its aromas are a perfect combination of fruits and spices contributed by the different strains that make up this wine and hints of vanilla and coconut provided by aging in French oak. Highlights black fruits such as blueberries and blackberries on the nose that provide sweetness, sweetness and balanced with hints of menthol found to aerate this wine. Powerful yet elegant structure, this blend has a natural acidity that makes it have a great potential. Persistent, long finish and elegant tannins this wine is unique in its kind.

Ideal for accompanying game birds, grilled red meats, roasted peppers, mushroom risotto. Recommended serving temperature between 16-18°C, decant.

CHEMICAL ANALYSIS

- Alcohol 13.8 % by volume
- pH 3.31
- Total acidity 5.90 g/L expressed in Tartaric acid
- Residual sugar 2.80 g/L

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