

ESTATE RESERVE



Cabernet Sauvignon 2015

MAIPO VALLEY



Vineyards The fruit for this wine comes from our Romeral property in the Maipo Valley, which is renowned for its very high quality red wines. The clay-loam soils of alluvial origin and the cool, dry climate endow the terroir with ideal characteristics for well-structured and highly persistent red wines. The vineyard was planted to high density (10,100 plants/hectare) in order to yield 1 kg of grapes per plant and obtain tremendously concentrated wines of maximum quality.

Vinification After harvest the grapes are crushed and undergo a 3-day pre-fermentation cold (5°C) maceration to encourage fruity aromas and increase the intensity of the color in the wine. Fermentation takes place at 25°–26°C to extract silky tannins. After malolactic fermentation the wine is aged for 12 months in French oak barrels of varying uses. It is then bottled and allowed to evolve for another 6 months prior to its release to market.

Tasting Notes **Colour:** purplish-ruby red.
Aroma: red fruit recalling cassis, plums, raspberries, and notes of tobacco and dark chocolate.
Flavour: juicy red and black fruits with firm structure, enveloping fine tannins, and good persistence.

Serving Suggestions **Food Pairing:** goes very well with cheeses, red meats, game birds, and well-seasoned pastas.
T°: 16°C.



Analysis

Alcohol: 13.5%

pH: 3.40

Total Acidity: 3.63 g/L.

Residual Sugar: 4.12 g/L.