

Cabernet Sauvignon RESERVA ESPECIAL

Variety: Cabernet Sauvignon

Vintage: 2022 Bottle size: 750 ml

Region: Colchagua Valley

Country: Chile Alcohol: 14%

Total Acidity: 5.1 g/l Residual Sugar: 3.7 g/l

pH: 3.7

Tasting Notes

Intense ruby-red in color with aromas of red fruits, blueberries, and plums with an elegant floral touch. The palate is smooth with rounded tannins and good volume, accompanied by a pleasing touch of oak. The wine ends with a long and lingering finish.

Vinification

The grapes for this wine came from the Colchagua Valley, a warm zone with old colluvial and sedimentary clay soils, conditions that encourage good fruit concentration and optimal tannin structure. The grapes were picked from late April through early May, crushed, and submitted to a 5-day cold maceration at 10°C in stainless steel tanks prior to alcoholic fermentation at temperatures controlled to 28°C over the course of 10 days with gentle aerated pump overs. The new wine was then aged in contact with French and American oak for 5-6 months.

Pairing Suggestion

This Cabernet Sauvignon is ideal with grilled red meats, stews and casseroles, pastas, and aged cheeses.



