

# OCHAGAVIA



## Gran Reserva



## Cabernet Sauvignon

### The Valley and the Vineyards

The grapes used are sourced from the oldest grapevines of our vineyards located in the Maipo valley. The climate of this region is characterized by moderate daytime temperatures and cool nights, which allow for extended ripening periods. The mean annual temperature in the valley is 14° C and summer highs reach over 30° C during the day.

The vineyard is planted at a density of 2,700 per hectare and trained using standard VSP techniques. The load is adjusted to a yield of 7 tons per hectare.

Harvest begins the last week of April and is conducted manually in the early morning hours. Clusters and grapes are selected on a double sorting table before entering the fermentation tank to ensure only the finest raw materials are used in our wine.

### Vinification and Aging

Alcoholic fermentation is conducted in controlled temperature stainless steel tanks with select yeasts at 28° C. Post-fermentation maceration lasts 20 days at 22-25° C and is strictly monitored through regular tastings. Malolactic fermentation takes place at 18-20° C for 7 days. The wine is then aged in French oak barrels for 12 months and an additional 6 months in the bottle prior to market release.

### Tasting Notes

It is characterized by its intense ruby red color. Its aromas are reminiscent of raspberries and cranberries in perfect harmony with notes of chocolate, sweet spices and vanilla. In the palate, it features an expansive and concentrated structure, with elegant tannins and toasted notes from its aging in French oak barrels that blend remarkably well with its fruity character. An elegant, powerful and complex wine.

### Pairing

An ideal match for pork or red meats with spicy sauces and ripe cheeses. Serve at 18° C.

