



RESERVA
ESTATE

We are proud to offer Reserva wines from Estate vineyards in Chile's most compelling appellations. Taste the power and elegance of place... Taste the Best of Chile.



Cabernet Sauvignon

Appellation

The grapes that make up this wine come from the foot of the Andes Mountains in Miraflores vineyards within the Colchagua Valley. Hardly known a decade ago, Colchagua is now becoming one of the most celebrated regions in Chile. Miraflores boasts some of the area's oldest vines, where fruit can mature slowly thanks to varying temperatures between day and night. The combination of deep rocky soils and a warm, dry climate cooled by mountain breezes make it ideal for producing a refined example of Cabernet Sauvignon.

Winemaking

- Hand-harvested grapes.
- Cold maceration.
- Traditional fermentation at controlled temperatures (28° C / 82° F) in cement tanks.
- 10% gets post-fermentation maceration.
- 40 % gets malolactic fermentation in French oak barrels.
- The blend has 8 months of french oak barrel ageing and it is bottled one year later.

Tasting Note

Color: deep purple.

Aromas: red fruits and cassis with soft cedar notes.

Palate: in the mouth you can taste a wine with the proper structure of Cabernet Sauvignon with strong ripe tannins.

Food Serving Suggestions

Ideal to pair with red meats or pastas like pappardelle alla bolognese. Serve at a temperature of 18°C / 64°F.

Ageing Potential

Drink now through the next 3 years.

Winemaker: Alejandro Wedeles

