



VINEYARD SOURCE  
SOIL TYPE  
VARIETIES  
CANOPY MANAGEMENT  
CLIMATIC DATA

PEÑASCO VINEYARDS - VALLE DE LONGOMILLA-CHILE  
STONY ALLUVIAL-COLUVIAL  
100% CABERNET SAUVIGNON  
VERTICAL SHOOT POSITIONING  
SUBHUMID MEDITERRANEAN WITH 750MM  
RAINFALL DURING WINTER

# GRAN RESERVA CABERNET SAUVIGNON

## ANALISIS

Alcohol Degree	:13,5°
Volatile Acidity	:0,45 g/L
Total Acidity	:3,8g/L
pH	:3,5
SO2 free	:36 mg/L
SO2Total	:75 mg/L
Residual Sugar	:2 g/L
Malolactic Fermentation	:100%

### Harvest :

The grapes were harvested and immediately refrigerated at temperatures between 12 and 16 ° C.

### Crushing:

The grapes are crushed in a roller crusher. The fermentation tank are filled with the crushed grapes.

### Cold Maceration:

The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique increases the aromatic extraction and the color extraction.

### Inoculation :

The juice is then inoculated with a selected pure yeast culture.

### Fermentation :

Fermentation is carried out between 25 and 28 °C during 8 days.

### Color Extraction:

Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner

### Post. Fermentative maceration:

The wine is left on skins for one week after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.

### Malolactic Fermentation :

During post - fermentative maceration stage, the wine undergoes malo- Lactic fermentation for action of *Leuconostoc oenos* Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malo-lactic fermentation usually occurs naturally.

### Raking :

After malolactic fermentation , the wine is allowed to settle and is then raked under carbon dioxide protection (CO2) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.

### Oak Maturation:

100% of the wine was aged in French Oak Barrels ( 50% first use, 25% second use , 25% third use). Time of storage is usually 12 months. Temperature of storage is in the range of 15 to 18°C

### Fining :

To remove phenolics and bitter tannins is used natural clarificants. Finally, the wine is filtered with diatomite's earth.

### Cold - stabilization :

This wine wasn't cold-stabilized to preserve his exceptional quality.

## TASTING NOTES:

Our Gran Reserva Cabernet Sauvignon has a deep ruby red color. With a bouquet of black fruits such as blackcurrants and blueberries with dried plums and spice notes. On the palate the wine shows intense flavors of blackberry, prunes and nuts complemented with touches of toasted oak, ending up in nuances of coffee essences, vanilla and bitter chocolate. The elegant palate offers well-rounded tannins that create a soft wine with a rich structure, velvety tannins that leads the wine on to a long and lingering finish.

## WINE AND FOOD

Serve with T-bone steak Angus meat, lamb or spicy pork dishes. Also try with full-flavored cheeses such as Roquefort, Muenster or Gruyere. This wine is perfect with lamb chops, roast beef and veal chops. We suggest to serve at 18°C.

