



VINEYARD SOURCE
SOIL TYPE
VARIETIES
CANOPY MANAGEMENT
CLIMATIC DATA

:PEÑASCO VINEYARDS – VALLE DE LONCOMILLA–CHILE
:STONY ALLUVIAL-COLUVIAL
:100 % MERLOT
:VERTICAL SHOOT POSITIONING
:SUBHUMID MEDITERRANEAN WITH 750MM
RAINFALL DURING WINTER

RESERVA CABERNET SAUVIGNON

ANALISIS

Alcohol Degree	:13,5°
Volatile Acidity	:0,46 g/L
Total Acidity	:3,2g/L
pH	:3,63
SO2 free	:32 mg/L
SO2Total	:61 mg/L
Residual Sugar	:3,4 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 raking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.

Oak Maturation:

50% of the wine is stored in French and American Oak Barrels (50% first use, 25% second use , 25% third use). Time of storage is usually 6 -8 months. Temperature of storage is in the range of 12 to 18°C

Fining :

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

Cold – stabilization :

The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with Diatomite earth.

Bottling:

The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered and sterilized with Pad filtration and Membrane filtration.

TASTING NOTES:

Lovely red-violet color, fresh, predominantly fruity bouquet, accompanied by delicate suggestions of toast, dried fruit and chocolate. On the palate, the wine is complex and powerful, full-bodied and rich.

WINE AND FOOD

An ideal wine to serve with grilled meat and light stews. Pairs perfectly with roast beef , veal chops and a variety of strong cheeses.

