



Cabernet Sauvignon

D.O. Rapel Valley

GRAPE: Cabernet Sauvignon

ALCOHOLIC DEGREE: 14% Vol.

CURRENT VINTAGE: 2017

VINIFICATION:

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation. The wine then goes for 12 to 14 months in French barrels of 1st to 3rd use.

CLEANING AND FILTERING:

Once the mixture is ready, the wine is smoothly rinsed and established at low temperatures, as long as necessary.

PAIRING RECOMMENDATION:

High quality red meat with fat or Smooth, in 3/4 term with salt to taste. Meat casserole and potato cake.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTING NOTES FROM WINEMAKER:

Color Brick red with violet tones. On the nose, soft tones of eucalyptus stand out and the sensations of coffee and vanilla intensify, a meaty wine, the product of its prolonged aging in wood of French origin, the mouth is ripe plum, almost candied and red fruits like blackberries and blueberries. The tannins are firm, with low acidity and a longer finish. Our Gran Reserva line, with a passage of 12 to 14 months in French oak barrels, brings complexity, firm structure and perfect blend of aging in oak, with vineyards of greater longevity. Decant for 15 minutes if possible and Drink ideally at 18 °.