



Cabernet Sauvignon

D.O. Rapel Valley

GRAPE: Cabernet Sauvignon

ALCOHOLIC DEGREE: 13,5% 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 6 to 8 months in French barrels from 2 to 4 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:

Grilled red meats with medium fat and blue or brie cheese.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTING NOTES FROM WINEMAKER:

Color Deep red with violet tones. Soft aromas of wild flowers in mouth raspberry and strawberries, with the typical end of soft plum. A wine with a round flavor, soft, delicate tannins, with a good acidity and a balanced finish.

Our Reserve Line is characterized by the predominance of fruit on wood, which is more present, the ideal is an easy wine to drink and enjoy. Drink ideally at 18 °.

