

RESERVA

Cabernet Sauvignon-Syrah 2017



VINEYARDS

Vineyard placed in Nilahue, 50 km. from the Pacific Ocean. Mediterranean climat with morning breezes coming from the ocean. Clay loam soils, with gravel in different strata, of medium depth.

WINEMAKING

Fermentation in stainless steel tanks with temperatures of 25°C to 28°C and extraction levels according to the batch, being tested daily. Malolactic fermentation in stainless steel tanks, stored in a percentage in new and used barrels, French and American for 4 to 6 months and a percentage in steel tanks to have a balance between fruit and touches of wood.

TESTING NOTES

Color: violet, red color.

Nose: fruits such as raspberries and blackberries, pepper, leather and touches smoked.

Flavor: strawberries, leather, spices and vanilla. With soft tannins, medium body and persistent ending.

ANALYSIS

Alcohol: 13,5% vol.

Residual sugar: 4g/L.

Grapes: 60% cabernet sauvignon / 40% syrah.

