

V9

RESERVA

CABERNET SAUVIGNON



VINEYARD

VARIETY: 85% CABERNET SAUVIGNON - 15% SYRAH.

DENOMINATION OF ORIGIN: COLCHAGUA VALLEY.

SOIL: HIGHLY PERMEABLE GRANITIC, STONY SOIL, WITH A DEPTH OF 0.6 TO 2 METRES.

HARVEST: THE GRAPES WERE HARVESTED BETWEEN 15 AND 26 APRIL, WHEN THEIR ORGANOLEPTIC QUALITIES, AROMAS AND TANNINS WERE AT THEIR BEST. THE CLUSTERS WERE MANUALLY HARVESTED AND THEN TRANSPORTED AND SELECTED.

WINE

WINEMAKING: THE GRAPES FIRST UNDERWENT A PRE-FERMENTATIVE LOW-TEMPERATURE MACERATION TO BRING OUT THE MAXIMUM COLOUR AND AROMAS. THEN THE MUST WAS FERMENTED IN STAINLESS STEEL TANKS.

AGEING: 70% OF THIS WINE WAS AGED FOR 10 MONTHS IN FRENCH OAK. THEN THE WINE WAS BOTTLE-AGED FOR 4 MONTHS.

TECHNICAL DATA: ALCOHOL BY VOLUME: 13.5% GL; PH: 3.59; RESIDUAL SUGAR: 2.53 G/L; ACIDITY: 4.7 G/L (TARTARIC ACID).

AGEING POTENTIAL: THIS WINE CAN BE STORED FOR UP TO 7 YEARS IN OPTIMUM CONDITIONS.

TASTING NOTES

COLOUR: DEEP RUBY RED IN COLOUR.

AROMAS: THIS WINE IS EXPRESSIVE WITH INTENSE NOTES OF RIPE RED AND BLACK FRUIT, ESPECIALLY BERRIES SUCH AS STRAWBERRIES, RASPBERRIES, BLUEBERRIES AND BLACK-CURRANTS, WHICH INTERMINGLE WITH NOTES OF BLACK PEPPER, CARAMEL, TOBACCO AND CHOCOLATE.

PALATE: THIS WINE HAS WELL-BALANCED BODY, GOOD STRUCTURE AND ACIDITY AND RIPE TANNINS. LONG, FRUITY AND PERSISTENT IN THE FINISH.

SERVING SUGGESTION

BEST SERVED AT AROUND 16° C, THIS WINE PAIRS WELL WITH RIPE CHEESE, GRILLED MEAT AND WELL-SEASONED DISHES.

VIÑA VENTISQUERO
A step beyond