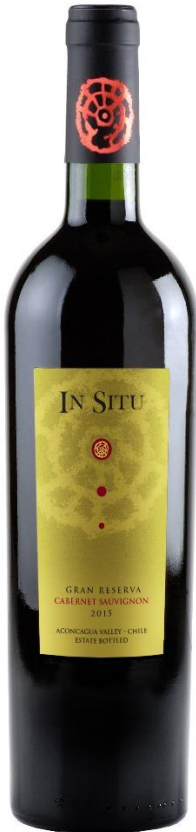




# Gran Reserva Cabernet Sauvignon Aconcagua Valley



## HARVEST & BLEND

Handpicked: 90% Cabernet Sauvignon - 5% Cabernet Franc - 5% Carmenère.

18,000 bottles produced.

Winemaker: Horacio Vicente

## CLIMATE & SOIL

In Situ Gran Reserva is a blend of grapes from the slopes of Paidahuen hill (940 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

## PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel tanks(28°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months.

## ANALYTICAL DATA

Alcohol:	13.0	% by vol.
Total Acidity:	5.64	g/L (Tartaric)
pH:	3.64	
Residual Sugar:	2,8	g/L

## Tasting

Intense dark cherry red colour. Beguiling aromas of smoke, cedar and tobacco, violets, macerated black currants and plums; quite earthy and minerality; dried herbs, hints of black pepper. Nicely integrated oak and tannin lend a texture that's almost velvety, though the finish gets pretty rigorous.

## Food Pairing Suggestions

A versatile wine that will bring class to traditional roasts or barbecued meats and if you are not a meat-eater, a grilled Portabello mushroom with butter and garlic could be a great pairing.

Serve between 16° and 18°C.

Cellaring Ability: 2 to 10 years, but may be enjoyed now.

## Press & Awards

89 pts Tim Atkin (vintage 2019)

90 pts Tim Atkin (vintage 2017)

90 pts James Suckling (vintage 2017)

Silver medal Concours Mondial de Bruxelles-Chile 2016 (vintage 2015)

Silver medal Concours Mondial de Bruxelles 2015 (vintage 2013)

Rated 89 at Robert Parker's Wine Advocate (vintage 2012)

Gold Medal Mundus Vinis 2013 (Germany) (vintage 2012)

Silver medal London International Wine Challenge (vintage 2011)