



Reserva Cabernet Sauvignon

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 96% Cabernet Sauvignon and 4% Carmenère.

CLIMATE & SOIL

In Situ Cabernet blends grapes from the slopes of Paidahuen hill (920 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 (28°C), it was macerated for 20 days and then aged in 70% French and 30% American, 225-litre oak barrels for 12 months. After bottling this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	13.5	% by vol.
Total Acidity:	5.3	g/L (Tartaric)
pH:	3.6	
Residual Sugar:	3,0	g/L

*analytical data may vary from one lot to another



Tasting

Deep red in colour. Macerated currants and cherries, white fruits and black pepper. Plenty of polished oak and well-integrated tannins create a long and elegant finish.

Food Pairing Suggestions

An exquisite wine fit for the most ambitious of lamb dishes or simple barbecued chops. Serve between 16° and 17°C. Cellaring Ability: 2 to 5 years, but may be enjoyed now.

Press & Awards

Silver Medal Wines of Chile Awards 2014 (vintage 2012).
Silver medal Mundus Vini Internacional 2011 (vintage 2011).
Bronze Medal Japan Wine Challenge 2010 (vintage 2009).
Silver Medal Berlin wein trophy 2011 (vintage 2009).
Silver Medal Decanter Awards 2009 (vintage 2008).
Silver Medal Challenge International du Vin Bordeaux 2007.
Silver Medal Paris Vinalies International 2007 (2005 vintage).
Gold Medal Concours Mondial Bruxelles 2006 (2004 vintage).
Gold Medal Paris Vinalies International 2005 (2003 vintage).