



RESERVA

CABERNET SAUVIGNON 2017



VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA
 SOIL TYPE: STONY ALLUVIAL-COLUVIAL
 CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING
 CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

ANALISIS

VARIETIES :100% Cabernet Sauvignon
 ALCOHOL DEGREE :13%
 TOTAL ACIDITY :5.36 g/L
 RESIDUAL SUGAR :2.89 g/L
 Ph :3.59
 MALOLACTIC FERMENTATION :100%

TASTING NOTES

Lovely red-violet color, fresh, predominantly fruity bouquet, accompanied by delicate suggestions of toast, dried fruit and chocolate. On the palate, the wine is complex and powerful, full-bodied and rich.

WINE AND FOOD

An ideal wine to serve with grilled meat and light stews. Pairs perfectly with roast beef, veal chops and a variety of strong cheeses.

WINEMAKING TECHNIQUES

- HARVEST:** The grapes were harvested and immediately refrigerated at temperatures between 12 and 16 °C.
- CRUSHING:** The grapes are crushed in a roller crusher. The fermentation tank is filled with the crushed grapes.
- COLD MACERATION:** The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique, increases the aromatic extraction and the color extraction.
- INOCULATION:** The juice is then inoculated with a selected pure yeast culture.
- FERMENTATION:** Fermentation is carried out between 25 and 28 °C during 8 days.
- COLOR EXTRACTION:** Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
- POST. FERMENTATIVE MACERATION:** The wine is left on skins for two weeks after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.
- MALOLACTIC FERMENTATION:** During post - fermentative maceration stage, the wine undergoes malolactic fermentation for action of *Leuconostoc oenos* Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
- RAKING:** After malolactic fermentation , the wine is allowed to settle and is then racked under carbon dioxide protection (CO₂) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free depending on the pH of the wine.
- OAK MATURATION:** 50% of the wine is stored in French Oak Barrels (50% first use, 25% second use, 25% third use). Time of storage is usually 8 months. Temperature of storage is in the range of 12 to 18°C
- FINING:** To remove phenolics and bitter tannins is used Egg- white or albumen.
- COLD - STABILIZATION:** The wine is cold-stabilized by chilling to between -4°C and -2°C. Finally, the wine is filtered with diatomite earth.
- BOTTLING:** The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

