# RESERVA

## **CABERNET SAUVIGNON**

**VINTAGE 2017** 





#### **DENOMINATION OF ORIGIN**

**Maipo Alto, Maipo Valley.** High-altitude vineyards planted at the foot of the Andes in Chile's most prestigious and emblematic zone for Cabernet Sauvignon.

#### VINTAGE

The 2017 harvest was one of the earliest in the past decade and began at least three weeks earlier than usual due to a dry spring and a very hot summer. Yields were lower than expected, but of excellent quality with very healthy, aromatic, and highly concentrated grapes. The wines from this vintage will be remembered for their tremendous complexity, volume, and well-rounded texture.

#### VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C) followed by another 6 days of post-fermentation maceration. Upon completion of the malolactic fermentation, the wine was barrel aged for 8–10 months to obtain and deliver greater complexity and structure.

#### **ACCOLADES**

- · 90 points James Suckling 2018, 2016 vintage
- Top 100 Wine #29. Wine Spectator 2017, 2015 vintage
- · 91 points Wine Spectator 2017, 2015 vintage
- · 92 points Descorchados 2018, 2015 vintage
- · 91 points James Suckling 2017, 2015 vintage
- · 90 points Descorchados 2017, 2014 vintage
- · 90 points La Cav 2016, 2014 vintage

#### **VARIETY**

100% Cabernet Sauvignon, hand picked from in mid-April.

## VINEYARD YIELDS

3.3 t / acre - 8 t / ha

### **AGING**

100% of the blend in French and American oak barrels for 8–10 months.

## SERVICE TEMPERATURE

64°F (18°C)

## WINEMAKER'S NOTES

Alcohol:	13.5º
pH:	3.42
Total Acidity (H2SO4):	3.40 g/L
Volatile Acidity (C2H4O2):	0.39 g/L
Residual Sugar:	2.79 g/L

**BASIC ANALYSIS** 

Color: Deep violet-ruby red
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Aroma: Elegant, sophisticated, and complex with fruity notes of black

cherries and plums mingled with tobacco, coffee, and toast.

Palate: Well structured and round with ripe tannins and abundant

texture and a long finish.

Gastronomy: Pair with grilled meats, well-seasoned dishes, stews, and ripe cheeses.