

RESERVA 1

(cabernet blend - 2015)

(Cabernet Sauvignon 50% | Carmenera 30% | Shiraz 20%)

VALLEY AND CONDITIONS

Origin: Lourdes, Mariposas, Villa Alegre

Soil: Alluvial and colluvial
Medium texture, good permeability soils
with medium organic matter contents.

Climate: mediterranean,
with extended dry season

WINEMAKER'S NOTES

Color: Intense color with
violet notes.

Nose: Fresh and fruity. Notes of
black fruit, plums and soft toast.

Palate: With character, balanced
and with persistent aftertaste.

Pairing: Red meats, mature cheeses,
grilled and barbecued meats.

This blend is born on
hillsides and slopes by the
foothill of the Andes
Mountains, enjoying the
fresh winds which bring a
unique fruit expression sea l,
personality and power.

PAIRING

Enjoy with pastas,
aged cheeses and meats.



AGING

60% for 8 month
in French American
oak barrels, 40% for
8 month in stainless
steel tanks.

ALCOHOL
13,5% vol.

PH
3,39

RESIDUAL SUGAR
3,83 g/l

TOTAL ACIDITY
(tartaric acid)
5,44 g/l



{ maule valley , chile }