



## GRAN RESERVA

# CABERNET SAUVIGNON

*"Deep red ruby, with great aromatic intensity with aromas of ripe black fruit, roasted red pepper and sweet tobacco. Is an extremely complex and delicate wine, as it is perceived persistent and elegant in the mouth with a very good structure".*

**COMPOSITION:** Cabernet Sauvignon 85%, Merlot 15%.

**VINEYARDS:** Cabernet Sauvignon, Villa Seca - Maipú, 777 m a.s.l.  
Merlot, Villa Seca - Maipú, 777 m a.s.l.

**AGING:** 18 months in new French oak barrels.

## VINIFICATION

Grapes were handpicked from old vines (+50 years) in the cool morning hours and transported in small 15-kg boxes to the winery, where they were inspected on a double selection board to assure only the finest quality grapes go to the final blend. Fermentation took place in small-volume stainless steel tanks to allow a larger proportion of contact between the skins and the juice. Up to six daily pumpovers were made according to the desired level of extraction.

Depending on the individual development of each lot, they completed a total maceration time of 8 to 30 days. All lots were aged for 18 months in new French oak barrels, where malolactic fermentation and stabilization occurred in a natural way. To best express the terroir of Villa Seca and to increase the wine's complexity, a 15 percentage of Merlot was added to the final blend.

