



PATRÓN SANTIAGO

RESERVA

CABERNET SAUVIGNON

“Ruby red in color with dark violet hues. Complex aromas of wild thyme and rosemary, chamomile and violets integrate seamlessly with redcurrants and subtle hints of vanilla. The palate is vibrant and lifted, expressing a depth and energy unique to the vineyard site.”

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: 50 % of the volume, 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. 50 percent of the volume was 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.

