

# GRAN RESERVA



## Gran Reserva 2008 - Cabernet Sauvignon

#### VITICULTURE

Vineyard: San Carlos, near Guanaco, in the Colchagua Valley. The blocks of Cabernet Sauvignon are approximately 60 years old.

Soils: Of alluvial origin with clay-loam texture, good drainage, and moderate fertility.

Climate: Annual precipitation is 600 mm (23.6 in) in the winter months. Summers are dry with warm days and cold nights. The temperatures are influenced by the cool breezes from the Pacific Ocean and the winds that blow down from the Andes Mountains.

Vineyard Management: The vineyard is planted 6,250 vines per hectare, vertically positioned, and spur pruned. Shoots are trimmed in spring and early summer, and leaves are pulled manually in early March to increase the amount of sun that reaches the grapes.

#### VINIFICATION

Variety: Cabernet Sauvignon 100%

Harvest: The grapes were hand picked between April 29 and May 20, 2008.

Vinification Techniques: The grapes were destemmed and crushed into tanks for a 5-day pre-fermentation cold soak at 10°C (50°F) for better aromatic extraction. Alcoholic fermentation took place with selected yeasts at 28°–30°C (82°–86°F). Two pumpovers were performed daily during fermentation, and the process concluded with a post-fermentation maceration for approximately 2 weeks. Malolactic fermentation took place naturally and was completed in barrels. The wine was aged in oak barrels for 14 months, after which it was delicately filtered and bottled.

Oak: 100% if the wine was aged for 14 months in French (98%) and American (2%) oak barrels.

### LABORATORY ANALYSIS

Alcohol:	14.0%	vol.	
pH:		3.58	
Total Acidity:		4.8	g/L
Residual Sugar:	3.1	g/L	
Volatile Acidity:	0.53	g/L	

#### **TASTING NOTES**

Bright ruby-red in color with a nose that offers aromas of blackberries, figs, leather, and spices. Flavors of ripe cherries and chocolate appear on the palate, complemented by a pronounced note of espresso coffee. Tremendous structure, with well-integrated oak and elegant tannins lead to a complex and persistent finish.

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