

**GRAN RESERVA CABERNET SAUVIGNON 2022**



**VITICULTURE**

**Vineyard:** The grapes for this wine primarily come from the San Carlos Vineyard located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted more than 100 years ago.

**Soils:** The deep and extraordinarily porous soils are of alluvial origin with a sandy-clay texture and have very good ability to administer water to the plants throughout the year, which is especially important in old vines.

**Climate:** The 2021–2022 season began with a dry winter, with moderate levels of precipitation at the beginning, which continued to increase throughout the period, reaching accumulation levels close to 150mm by early spring, meaning we had to move our first irrigations forward by 3 weeks when compared to the previous season. The precipitation levels, together with the first irrigations of the season, allowed the vineyards to begin their phenological cycle with a good level of moisture in the soil and thereby avoid any stress in the plants. The temperatures in early winter were moderate, and this trend continued through the beginning of spring, meaning that bud break had a slight delay when compared to normal dates. Summer was marked by high temperatures at the beginning, with heat waves during the first week that reached 35°C, which would indicate an early harvest, however, this trend began to fade during January, and high temperatures barely reached 30°C, which then caused a slight delay in the ripening of the grapes. Finally, in March and April we saw very favorable conditions for our grapes to finish ripening. All of these factors contributed to the production of fresh wines with great natural acidity, very good volume and balance.

**VINIFICATION**

**Variety:** Cabernet Sauvignon 99% y Petit Verdot 1%.

**Harvest:** The grapes were harvested between April 6th and 21th 2022.

**Vinification techniques:** The grapes were destemmed and crushed into a tank for alcoholic fermentation at 26–28°C. Fermentation was very gentle to prevent over-extraction in order to obtain a friendlier, more elegant, and better-balanced wine ending with a post-fermentation maceration for 7–10 days with 85% of the wine finishing the Malolactic fermentation in barrels.

**Oak:** Approximately 39% of the wine aged for 11 months in used French oak barrels and the remaining 61% aged in concrete tanks.

**LABORATORY ANALYSIS**

Alcohol: 14 %

pH: 3.57

Total Acidity: 5.35 g/L

Residual Sugar: 1.95 g/L

Volatile Acidity: 0.53 g/L

**TASTING NOTES**

With a deep red color. The very complex nose highlights aromas of red and black fruits such as cherry and fig, together with a subtle note of nuts and white pepper. The mouth shows big structure with ripe tannins that are firm and silky. The wine's finish is long and pleasing.

**CELLARING POTENCIAL**

Drink now or cellar for up to 6 years.



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