

# GRAN RESERVA

## CABERNET SAUVIGNON / 2023



**VARIETY:** Cabernet Sauvignon 95% y Syrah 3%, Malbec 2%.

**LABORATORY ANALYSIS:**

Alcohol: 13,5% vol. | pH: 3,57 | Total Acidity: 5,1 g/L | Residual Sugar: 2,6 g/L | Volatile Acidity: 0,45 g/L

**VINEYARD:** Sourced mainly from our San Carlos vineyard, located near Cunaco in the Colchagua Valley. The Cabernet Sauvignon blocks were planted over 100 years ago.

**SOIL:** Alluvial origin with sandy-clay texture. The soil is deep, highly porous, and has excellent water retention and delivery capacity throughout the year, which is especially important for old vines.

**CLIMATE:** The 2022-2023 season began with a winter marked by moderate rainfall that increased over the period, reaching approximately 380 mm by early spring. These rains were important in replenishing the water reserves of our vineyards, allowing us to delay the first irrigations compared to the previous season. The accumulated rainfall, together with early irrigations, allowed us to begin the phenological cycle with good soil moisture levels, avoiding plant stress. Early winter temperatures were mild, a trend that extended into early spring, resulting in a later bud break compared to previous years. Summer began with lower-than-average temperatures; however, heat waves reaching up to 37°C occurred during the season, accelerating grape development. Finally, March and April were marked by high temperatures, leading to earlier ripening of late varieties and earlier harvests. All of the above is reflected in fresh wines with high natural acidity, excellent concentration, and balance.

**HARVEST:** Grapes were harvested between April 12 and April 19, 2023.

**WINEMAKING TECHNIQUES:** Grapes were destemmed and crushed into tanks. Alcoholic fermentation took place at temperatures between 26 and 28°C. Fermentation was carried out gently, avoiding over-extraction to achieve a more elegant, approachable, and balanced wine, followed by a post-fermentation maceration of approximately 7 to 10 days. This was followed by malolactic fermentation, completed in barrels for 85% of the wine. Approximately 22% of the wine was aged for 11 months in used French oak barrels, 3% of the blend was kept in concrete eggs, while the remaining 75% was aged in stainless steel tanks to preserve freshness and fruit intensity.

**AGING POTENTIAL:** Drink now or cellar for up to 6 years.

**TASTING NOTES:** Deep ruby red color, clean and bright. Shows persistent tears, indicating good volume on the palate. Aromas of ripe raspberry, spices, and well-integrated oak. On the palate it is structured, balanced, and broad, with firm tannins and good body.