

RESERVA

# 1850 PREMIER

A TRIBUTE TO CHILE'S OLDEST WINERY

## CABERNET SAUVIGNON

VARIETAL COMPOSITION: CABERNET SAUVIGNON  
GROWING AREA: COLCHAGUA VALLEY  
WINEMAKER: SEBASTIAN LABBÉ

### TASTING NOTES

A DEEP DARK RUBY RED IN COLOUR, THIS WINE HAS GREAT CONCENTRATION AND PERSONALITY. THE NOSE IS LUSH WITH BLACKCURRANTS, PENCIL LEAD, CHERRIES AND A SOFT HINT OF CEDAR. THIS CABERNET SAUVIGNON IS VIBRANT AND PENETRATING, WITH FINE-GRAINED TANNINS THAT ARE FIRM YET SILKY IN TEXTURE, LEADING TO BALANCE AND FINESSE IN THE FINISH.

### WINEMAKING DETAILS

THE GRAPES WERE HANDPICKED FROM OUR OWN VINEYARDS IN THE COLCHAGUA VALLEY. OUR VINEYARDS ARE MANAGED TO YIELD AN AVERAGE OF 10 TON/HA. A 10 DAY COLD MACERATION WAS CARRIED OUT TO MAXIMIZE THE EXTRACTION OF PRIMARY FRUIT AROMAS AND COLOUR. ALCOHOLIC FERMENTATION WAS CARRIED OUT IN STAINLESS STEEL TANKS AT 26° C WITH A GENTLE EXTRACTION PROGRAMME. TOTAL SKIN CONTACT WAS 35 DAYS. MALOLACTIC FERMENTATION OCCURRED NATURALLY IN BARRELS AND TANKS, WITH 80% OF THE WINE AGED IN FRENCH OAK BARRELS FOR 10 MONTHS AND 20% REMAINING IN TANKS. AFTER BOTTLING, THE WINE AGED FOR AN ADDITIONAL 2 MONTHS PRIOR TO ITS RELEASE.

### TECHNICAL DETAILS

ALCOHOL CONTENT:	13.50% VOL.
TOTAL ACIDITY:	4.94 G/L (EXPRESSED IN TARTARIC ACID)
pH:	3.6
RESIDUAL SUGAR:	2.79 G/L

### AGEING POTENTIAL

2 TO 5 YEARS.

### WINE AND FOOD

IDEAL WITH ROAST BEEF AND STEAK, HEARTY CASSEROLES, STEWS AND ALL KINDS OF CHEESES.



# CARMEN