



Gran Reserva

Cabernet Sauvignon

Vintage: 2018

Varietal Composition : 100% Cabernet Sauvignon

Growing Area: Maipo Alto Valley

Vineyard:

The vineyard is located south of the suburbs of Santiago, at the toe of the Andes mountain range. It is about 5 to 6 kilometres south of the Maipo River in an area where the surrounding relief is made up of tall hills and small mountains, marked, with angular rather than rounded outlines. It extends at the outlet of a valley with slopes mainly facing west. The vineyard occupies the moderate slope and the flat area at the outlet of the valley spreading over the main alluvial plain. The vineyard is lying over quaternary alluvium in the eastern part, quite flat, and colluvium in the western part, gently sloping.

Winemaking details:

The grapes were handpicked from our estate vineyards. Alcoholic fermentation was carried out in stainless steel tanks at 28° - 29° C. The total maceration period was between 14-22 days. The total blend was partially aged in French oak barrels during 14 months and stainless steel tanks.

Tasting Notes:

Our Carmen Gran Reserva Cabernet Sauvignon is a deep and intense ruby-red in color. The nose presents aromas of black currants, blackberries, and licorice with smooth, elegant cedar notes. The palate is very rich and generous yet fresh and vibrant at the same time. The wine has abundant fruit and firm tannins that lend structure and depth.

Technical Details:

Alcohol content: 14 % vol.

Total Acidity: 4.77 g/l (Expressed in Tartaric Acid)

pH: 3.87

Residual Sugar: 3.73 g/l

Ageing potential: 6 to 7 years.