



# RESERVA

## CABERNET SAUVIGNON

**Origin**  
Rapel Valley

**Variety**  
85% Cabernet Sauvignon and 15% Syrah

**Terroir**  
Soils of volcanic origin, formed from igneous rocks, both volcanic and intrusive in character. Loamy clay in texture, they have high minerality, medium fertility and good drainage. The average rainfall is 710 mm and average temperatures in the summer months vary between a minimum of 12°C-13°C up to a maximum of 32°C. This great daily temperature variation promotes a slow ripening and the correct development of the tannins.

## Winemaking

The grapes were hand-harvested and carefully transported to the winery. The process begins with rigorous selection of the clusters. After destemming and pressing, the grapes undergo a pre-fermentative cold maceration for 4 days at 6°C-8°C, in order to obtain the greatest color intensity and concentration of aromas.

After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 28°C. Successive pump-overs are used to extract the right level of tannins and color from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is between 22 to 25 days.

After the wine was devatted, it is racked into French and American oak, where it undergoes through malolactic fermentation and ageing for 8 to 9 months.

After cask ageing, the Reserva Cabernet Sauvignon is blended. The Cabernet Sauvignon variety provides the structure, energy, firmness, ripe tannins, lots of red fruit, and spices whilst the Syrah complements the blend with complexity, freshness, black fruit, volume and density. The blend thus achieves a pleasant harmony and has good ageing potential.

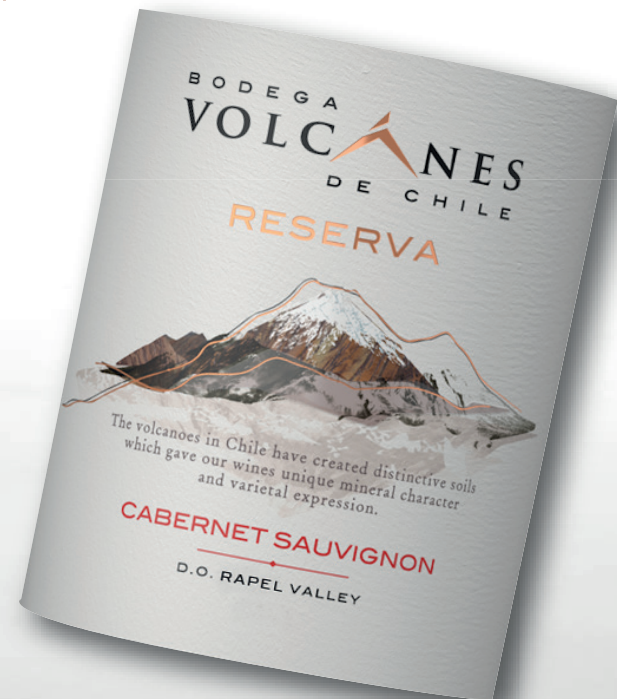
## Tasting Notes

Reserva Cabernet Sauvignon shows the living force in its tannins which reflect its origins in volcanic soil strata. Bright ruby-red in color, with fresh and expressive aromas of red and black fruits, spices, with hints of smoke and tobacco, which captures the palate with power and finesse; medium-bodied, a smooth texture enveloped in candied fruits, notes of toast, menthol and spices.

Good accompaniment for red meat, barbecues, stews, empanadas, pork or chicken with spicy sauces and cheese.

## Winemaker

Pilar Díaz



BODEGA  
VOLCÁN  
DE CHILE