



2020 GRAN RESERVA CABERNET SAUVIGNON

D.O. Rapel Valley
BLEND 100% Cabernet Sauvignon
WINEMAKER Jose Tomas Correa Lisoni

ABV 14%
RS 2.49g/L
TA 3.11g/L
pH 3.45

WINERY NOTES

Our Gran Reserva line, with a passage of 12 to 14 months in French oak barrels, brings complexity, firm structure and perfect balance. Decant for 15 minutes if possible and drink ideally at 18°C.

FOOD PAIRING

Beef entree or Wild Boar with Sauteed Potatoes.

VINIFICATION

Fermentation between 27°C to 29°C to obtain rich color and structure. It is completed and complemented with malolactic fermentation. The wine then ages for 16 months in new, second and third French barrels.

WINEMAKER'S NOTES

The nose is lively with fruit, cassis and chocolate notes. The palate is a medley of plums and berries, with the time spent in barrel providing a well defined mouthfeel. The tannins are elegant and balanced, with medium acidity and a long finish. A highly gastronomic wine that complements fine meats.

