



TAGUA
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2018 RESERVA CABERNET SAUVIGNON

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

ABV 13.50%
RS 3.12g/L
TA 3.39g/L
pH 3.59

WINERY NOTES

Our Reserva range is characterized by purity of fruit elevated by subtle oak ageing. A perfect wine to drink and enjoy on its own or with a meal.

FOOD PAIRING

Pair with grilled red meats with medium fat and blue or brie cheese.

VIIIFICATION

Fermentation between 27°C to 29°C to obtain rich color and structure. It is completed and complemented with malolactic fermentation. The wine is then aged in second, third and fourth fill barrels for 6 - 8 months.

WINEMAKER'S NOTES

Soft aromas of wild flowers, raspberries, strawberries and a finish of subtle plum. A wine with a round flavor, soft, delicate tannins and a good acidity with a balanced finish.

