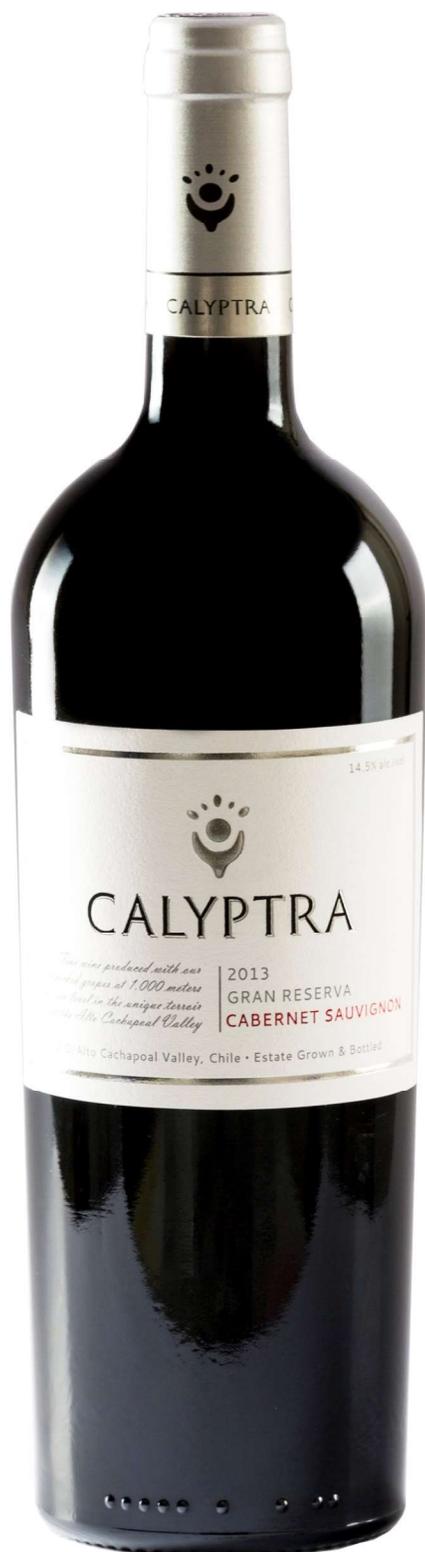




# Gran Reserva Cabernet Sauvignon 2016



<b>APPELLATION</b>	Alto Cachapoal Valley
<b>WINEMAKER</b>	Emiliano Dominguez Battocchia
<b>ALCOHOL</b>	14.0%
<b>GRAPE VARIETY</b>	100% Cabernet Sauvignon
<b>VITICULTURE</b>	Our 60 acre estate Fundo Santa Cruz de Coya is the Eastern-most vineyard and one of the highest in Chile located at 3,280 feet above sea-level. As a family winery we implemented manual harvesting and own cultivation since our first harvest in 1990.
<b>VINIFICATION</b>	From our own vineyards, these grapes were carefully harvested by hand in 12 kg bins. After careful cluster selection, the grapes are gently pressed and transferred to 2,500 liter stainless steel tanks without interaction of pumps. After a 10 day pre-fermentation cold maceration the must is fermented and followed by a 25-30 day post fermentation maceration. Malolactic fermentation and ageing takes place for 26 months in 225 liter French Oak barrels from the Allier forest. Before bottling the best barrels are chosen and the wine goes through a non-invasive gentle filtration. It is bottle aged for a minimum of 1 year before release.
<b>TASTING NOTES</b>	Beautiful dark red color. Subtle on the nose, with a big range of aromas that shows an amazing complexity, showcasing black cherry, raspberry, blackberry and blackcurrant in a protagonist role. Intermingled with notes of green and black pepper, tobacco and cloves, with a very soft and subtle hint of mint. A robust medium to full-bodied wine with juicy acidity with extremely fine, soft and rounded tannins. The wine is elegant and has a fruit-forward defined character. Its velvety texture gives the wine a youthful, refreshing feeling featuring a long, fresh finish. Its structure gives this wine excellent ageing potential.
<b>RESIDUAL SUGAR</b>	1.7 g/l
<b>TOTAL ACIDITY</b>	3.7 g/l
<b>BOTTLE SIZE</b>	750ml—Natural Cork