



ZAHIR 2011



750ml—Natural Cork

APPELLATION	Alto Cachapoal Valley		
WINEMAKER	Emiliano Dominguez Battocchia		
ALCOHOL	14.5%		
GRAPE VARIETY	100% Cabernet Sauvignon		
VITICULTURE	<p>Our 60 acre estate Fundo Santa Cruz de Coya is the easternmost vineyard and one of the highest in Chile located at 3,280 feet above sea-level. As a family winery we implemented environmentally friendly cultivation and manual harvesting since our first harvest in 1990.</p>		
VINIFICATION	<p>The grapes are hand-harvested in 12kg bins from our best Cabernet Sauvignon lots yielding about 5.0 t/ha. The best clusters are meticulously identified on a sorting table and any blemished grapes are discarded, before they are transferred to a 2,500 ltr stainless steel tank for a 5 day cold pre-fermentation maceration. After fermentation the must goes through a 30 day post-fermentation maceration, before being transferred to 225 liter French Oak barrels from Allier for the 26 month ageing process. After this extended period of ageing each barrel is tasted and the best barrels are selected in a rigorous process. Before bottling the wine is gently filtered and is then bottled. To gain complexity the wine is bottled-aged for at least 3 years. The wine can be consumed now or be aged in the bottle to develop further complexity.</p>		
TASTING NOTES	<p>A wine with a beautiful dark red color with ruby-red highlights. Subtle and fragrant on the nose, with a big range of aromas that shows an amazing complexity, showcasing aromas of ripe black fruit such as cassis, blackberries, black cherries and plum, as well as red fruit with raspberry notes. There are also slight floral and herbal notes with nuances of violet, fennel, bay leaf and a very soft touch of eucalyptus, interlaced with licorice, black pepper, nutmeg and cinnamon.</p> <p>Powerful wine on the palate with a superb mouthfeel, very well balanced and juicy, enhanced by a smooth and silky texture and firm tannins that are perfectly integrated. Superbly voluptuous, the finish is long and aromatic, with notes of ripe cassis, tobacco and spices. Its outstanding acidity and structure gives the wine a youthful, refreshing feeling and a cellaring potential of at least 20 years. Decanting for one hour before serving is recommended.</p>		
RESIDUAL SUGAR	3.0 g/l	Total acidity	4.0 g/l