



ARAUCANO RESERVA CABERNET SAUVIGNON 2018

APPELLATION: Colchagua Valley, Chile

VARIETY: 100% Cabernet Sauvignon - a highly reputed red grape variety originally from Bordeaux. Much appreciated around the world for its capacity to adapt to different soils. It is the most widely grown variety in Chile.

TASTING NOTES:

COLOR: Ruby color with purple reflections

AROMA: Even on the first nose the wine gives off aromas of blackberry, grilled sweet pepper and vanilla.

FLAVOR: It has a lovely roundness on the palate. Its finish matches its nose, freshened

by a touch of eucalyptus.

FOOD MARRIAGE: Meats, (pork filet, lamb) and cheeses.

WINEMAKING:

HARVEST: The grapes are handpicked by vineyard plot into small crates, then selected on double sorting tables.

VINIFICATION: Chilling in a refrigerated room with gentle foulage in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over.

AGEING: Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in french oak barrels of one wine.

UPC# 6 35335 45011 6 12PK / 750ML

ALCOHOL: 14.5% TECH ANALYSIS: TA: 3.43 g/l, RS: 4.55 g/l AGE: 2-4 years

