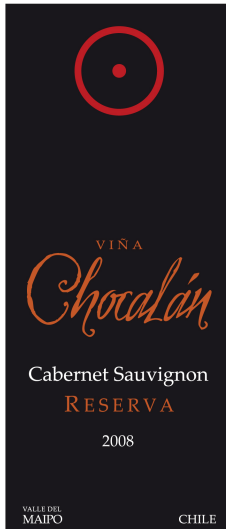




Cabernet Sauvignon Reserva 2008

MAIPO VALLEY



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| Vintage: | 2008 |
| Composition: | 85 % Cabernet Sauvignon – 8% Syrah – 5% Carmenère – 2% Petit Verdot |
| Ageing: | 80% of the blend has been aged in French and American oak for 12 months. |
| D.O.: | Maipo Valley |
| Location: | Chocalán, Melipilla area |
| SKU: | 7804603-660646 |

Vineyard

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| Origen: | Viña Chocalán |
| Soil: | Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture. |
| Climate: | Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C. |

Chemical Analysis

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| Alcohol: | 14 g/l |
| pH: | 3.48 |
| Total Acidity: | 3.68 g/l |
| Residual Sugar: | 2.53 g/l |

Winemaking

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| Harvest: | Hand harvesting during the first week of April. |
| Fermentation: | Meticulous raw and berries selection on the reception stand. Cold prefermentative maceration at 8°C during 3 days, in little stainless steel tanks. Fermentation at 26-28°C. The wine stays in tanks for 15 to 28 days. |

Winemaker's Comments

Deep ruby-red color.
Red juicy fruit with menthol notes at nose. Notes of blackberry, blueberry and plum. Smoky and spicy notes.
Well-balanced and generous with a beautiful acidity and great tannins.
Good volume in mouth, long finish.

Cellar potential: 5 years

Serving suggestions: Decanting is recommended. Serve at ambient temperature. It goes well with lamb, game meat, or cheeses.

