

## THE EXPERTS' CHOICE

### Estate

*Cabernet Sauvignon 2022*

### VINEYARDS

**APPELLATION:** Maipo Valley

The grapes for this Cabernet Sauvignon come from the Maipo Valley, with vineyards planted on terraces of alluvial soils that allow a good balance of vegetative and productive growth, of medium vigour. Given the altitude and proximity to the Andes Mountains, the summer period has moderate temperatures that allow a good development of aromas and flavours.

### VINTAGE NOTES

A slightly warm season, with high acidity and colour intensity, delivering concentrated wines with ripe tannins and an acidity that adds freshness and elegance. The season was considered one of the five driest in the last 100 years, with only 64 mm of rainfall, compared to the historical average of 128 mm. Despite the low rainfall, yields were generally stable. The sum of this season's conditions resulted in concentrated red wines, with intense colour and ripe tannins, with acidity that adds freshness and elegance.

### WINEMAKING NOTES

The grapes were harvested by hand in the morning, then inspected on a double sorting table, crushed and placed in stainless steel tanks for fermentation. The total maceration time was 15 to 25 days. Then 15% of the wine was aged for 6 months in French and American oak barrels.

### TASTING NOTES

Estate Reserva Cabernet Sauvignon shows a ruby red colour with violet rims. The nose presents spicy notes, accompanied by plums, cherries and some sweet spice such as cinnamon and nutmeg. On the palate it presents notes of cherry pie, accompanied by raspberry and some liquorice. A fresh wine, with good acidity and round, pleasant tannins.

## TECHNICAL INFORMATION

**ALCOHOL:**

13.5%

**PH:**

3.59

**TOTAL ACIDITY:**

4.49 in tartaric acid

**RESIDUAL SUGAR:**

2.79

**AGEING:**

6 months in French and American oak barrels.

