



## CABERNET SAUVIGNON RESERVA 2003 FACT SHEET

### TECHNICAL NOTES

Fermentation of the Cabernet Sauvignon grapes for this wine was conducted at controlled temperatures, with a long maceration of the juice with the skins to enhance the colour, aromas and structure. The wine was aged for 14 months in new French oak barrels, then lightly fined prior to its bottling.

To celebrate this excellent vintage, large format 3 litre and 6 litre bottles have been produced.

### TASTING NOTES

Bright red-ruby colour with brown hints. The nose shows ripe black fruits, plums, tobacco and spices. The palate is soft, velvety, intense and complex with mature tannins that provide a long and elegant finish.

### SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

100% CABERNET SAUVIGNON

### VINTAGE

2003

### ANALYSIS

|                |   |
|----------------|---|
| ALCOHOL        | 13,4 %                                      |
| TOTAL ACIDITY  | 3,82 g/Lt (H <sub>2</sub> SO <sub>4</sub> ) |
| WINE PH        | 3,38  |
| RESIDUAL SUGAR | 2,8 g/Lt                                    |

