

Cabernet Sauvignon Reserva 2022 6x75cl

Grapes
Cabernet Sauvignon

Region/Appellation
Colchagua Valley

Alcohol by volume
13.50%

Drinking Window
2024 - 2027

Tasting Guide
A B C **D** E
Light Medium Full

Tasting note printed
24/11/2024

Winemaker Notes

This is a Cabernet Sauvignon of vivid ruby-red colour. Very intense and fresh on the nose, it shows aromas of berries such as raspberries and blueberries along with floral notes and touches of tobacco leaf that make it very complex. On the palate, its structure is rich and well balanced, with fresh-fruit flavours and a vibrant acidity that stands out.

Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermented in stainless steel tanks with soft extraction of the skins. 30% aged for 6 months in second and third use barrels.

Vintage

The opening months of the season were generous in rainfall, reaching 302 mm which allowed a good accumulation of water for the rest of the season. As has been the trend in recent years, spring turned out to be warmer than the historical average, bringing bud break to unfold around seven days earlier than estimated. However, the course of temperatures shifted notoriously from November, and, just like the previous season, we witnessed the arrival of cooler temperatures than average during the summertime, which even extended into early fall. This scenario slowed down the ripening of our grapes, which made the most out of this slow pace to reach astounding quality. By the end of the season, the recorded heat summation confirmed us it was indeed a slightly cooler vintage than average. Yields across the different varieties were barely lower than the previous season, within the estimated ranges that ensure a positive vintage.

Food match

Grilled and Roasted Red Meats

Great match with homemade beef burgers & chips

