



Grapes

85.6% Cabernet
Sauvignon
7% Petit Verdot
3.7% Malbec
2.4% Alicante Bouschet
1.3% Syrah

Region/Appellation

Aconcagua Region

Alcohol by volume

13.5%

Residual Sugar

2.37 g/l

pH

3.61

Total Acidity

5.61 g/l

Drinking Window

2025 - 2028

Tasting Guide



Tasting note printed

05/05/2025

Gran Reserva Cabernet Sauvignon 2022 6x75cl

Winemaker Notes

Gran Reserva Cabernet Sauvignon showcases a bright, deep cherry red colour. The nose is complex, revealing a harmonious blend of red and black fruits. On the palate, flavours of cherries, plums, and subtle raspberries emerge, complemented by blueberries and hints of sweet spices. The wine is smooth, with fine-grained tannins, excellent depth, and refreshing acidity. It is medium to full-bodied, finishing elegantly on the palate.

Winemaking

The grapes were hand-picked in the morning, then inspected in a double selection table, crushed, and deposited in stainless steel tanks to be fermented. Maceration lasted a total of 15 to 25 days. The wine was then aged for 10 months in French oak barrels, 15% new.

Vintage

The slightly warm season produced grapes with high acidity and intense colour, resulting in concentrated wines with ripe tannins that enhance freshness and elegance. The 2022 season was one of the five driest in the past century, receiving only 64 mm of rainfall from January to December 2021, compared to the historical average of 128 mm. These conditions culminated in red wines characterised by deep colour, ripe tannins, and an acidity that adds both freshness and elegance.

Food match

Enjoy it with red meats, grilled meats and stews

