

# WINE NOTES

## GRAN RESERVA CABERNET SAUVIGNON

Wine  
Gran Reserva de los Andes, Cabernet Sauvignon

Vintage  
2006

Grape  
Cabernet Sauvignon

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg.

Alcoholic Fermentation  
Last Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels  
Twelve months in French Oak

Aging Process in Bottle  
Twelve Months

Tasting Notes

Color

Deep cherry red

Aroma

With aromas of leather, chocolate, some notes of menthol characteristic from the valley and toasted oak

Palate

Well structured with persistent and firm tannins

Food Pairings

Barbeque meat and flavoured cheese

Cellaring potential

Best during the first 4 to 10 years kept at 14-15°C



*Brilliant*, *Spices* STRUCTURE AROMAS *Tannins* BODY