

# ALIWEN

## RESERVA

### Vineyards

**Origin**  
Rapel Valley

**Variety**  
60% Cabernet Sauvignon  
40% Carménère

### Vintage and vinification

#### Harvest

The harvest was done manually in 350 Kg Bins.

#### Reception

After undergoing a rigorous selection, the clusters were destemmed and carefully crushed.

#### Fermentation

The fermentation was carried out in stainless steel tanks which were filled up to only 80% of their capacity to achieve a bigger contact surface between the must and the skins during the pump-overs.

The fermentation lasted 7 days at a temperature that varied between 28° and 30°C. Finally, to achieve better structure and complexity, the wine was placed in maceration with skins for 13 days.



## CABERNET SAUVIGNON - CARMÉNÈRE

### Aging

After the malolactic fermentation was completed, the wine was introduced into French and American oak casks for a period of nine months. After a patient and careful aging, the blending of the two varieties was performed in order to obtain the perfect marriage between the Cabernet Sauvignon and the Carménère.

### Tasting notes

This wine has a beautiful and deep violet. On the nose, ripe fruit, spices and oak perfectly blend delivering a wonderful aroma. Great body, sweet tannins and a long elegant finish make this wine ideal with meats, poultry and cheese. Enjoy at room temperature (18°- 20°C).

### Winemaker

Carlos Concha

# UNDURRAGA

ESTABLISHED IN 1885