

ALIWEN

RESERVA

Vineyards

Origin

100% Colchagua Valley

Variety

100% Cabernet Sauvignon

Vintage and vinification

Harvest

100% hand-harvested in 350 - 400 Kg plastic bins, with selected clusters.

Reception

A selection of the best clusters, already destemmed and gently crushed, is taken to stainless steel tanks. Between 40 and 50% of the grapes are cold macerated for approximately 48 hours.

Fermentation

The fermentation takes place in stainless steel tanks starting at 18°C - 20°C and reaching 28°C - 30°C over a period of 7 - 10 days. After the alcoholic fermentation is completed, there is a tasting to determine the need for a post-fermentative maceration of 7-10 days.



CABERNET SAUVIGNON

Aging

70% of the mix is aged in second and third use French and American barrels for around 9 months. The remaining 30% of the mix is kept in stainless steel tanks to ensure the maximum expression of the fruit and variety to the final mix. Both parts of the mix undergo a malolactic fermentation in barrels and / or stainless steel tanks, respectively. After the malolactic fermentation was completed, the wine was introduced into French and American oak casks for a period of nine months.

Tasting notes

This wine is a very attractive and intense vivid red colour. In the bouquet, ripe red fruit combines with the complexity of the wood, which provides notes of vanilla, chocolate, tobacco and hazelnuts. The palate has good volume and gentle, well rounded tannins. This wine is an excellent accompaniment or beef, game, mature cheeses and pasta with rich sauces.

Winemaker

Carlos Concha

UNDURRAGA
ESTABLISHED IN 1885