

ALIWEN

RESERVA

Vineyards

Origin

Rapel Valley

Variety

75% Cabernet Sauvignon
25% Merlot.

Vintage and vinification

Harvest

The harvest was done manually
in 350 Kg Bins.

Reception

After undergoing a rigorous selection, the bunches
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 with 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 - MERLOT

Aging

After the malolactic fermentation was
done, the wine was introduced into
French and American oakcasks for a
period of nine months. The blending was
done after the separate aging of each
varietal in order to obtain the perfect
marriage between the Cabernet
Sauvignon and Merlot.

Tasting notes

This wine has a beautiful violet red
colour with an elegant aroma. Oak
characters have immaculately combined
with the fruit flavors making it
an ideal accompaniment for meat,
casseroles, pasta and cheese.
Enjoy at room temperature (18°- 20°C).

Winemaker

Carlos Concha

UNDURRAGA
ESTABLISHED IN 1885