

ALIWEN

RESERVA

Vineyards

Origin

Rapel Valley

Variety

60% Cabernet Sauvignon
40% Syrah.

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 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 15 days.



CABERNET SAUVIGNON - SYRAH

After the malolactic fermentation was done, the wine was introduced into French and American oak casks 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 the Syrah.

Tasting notes

This wine has a beautiful ruby red colour and an intense and complex nose. Its mouth is filling with fine tannins and rich ripe fruit flavours that leave a round and friendly impression. It is an ideal accompaniment for meat, poultry and cheese. Enjoy at room temperature (18° - 20C°).

Winemaker

Carlos Concha

UNDURRAGA
ESTABLISHED IN 1885