

GRAN RESERVA CABERNET SAUVIGNON

Sibaris

ORIGIN

Maule Valley, Cauquenes - Chile.

VINEYARDS

Soil: Deep soils with a mixture of textures. The surface layer tends mostly to be clay with a high silica content. In the subsoil, we find partly degraded particles of granite and even quartz. These characteristics enable the soil to retain more moisture, releasing it slowly as the vine

Climate: Is temperate to warm. Summers tend to be warm and dry with average temperatures of 28°C to 30°C and cool nights with 8°C to 11°C. Autumn is cool and damp with between 250 and 500 mm of rainfall

WINEMAKING

Reception: The grapes were hand-harvested from 25-year-old vines into 500-kg bins. They were then destemmed and gently crushed. The must was cooled and macerated with the skins prior to fermentation at a temperature of 5° C. for a period of 3 to 5 days.



Fermentation: Fermentation took place in stainless steel tanks at temperatures which varied between 28°C and 30°C for a period of 7 to 10 days. Then the must was macerated with the skins for an additional 5 to 10 days.

100 % of the wine was aged in French oak barrels for 12 months and then in the bottle for at least 10 months.

TASTING NOTES

This Cabernet Sauvignon from the Maule Valley, specifically from the Cauquenes area. The special conditions of this valley determine that the wine is more mature, structured and with an explosive finish. It has an intense ruby red color and presents fresh, fruity aromas such as black currants, ripe cherries as well as subtle notes of spice and chocolate. This is a well-balanced wine with expressive tanins, which enhance the complexity and the oak is perfectly integrated and doesn't override the fruit. This wine pairs well with beef, game, lamb, prok and mature cheese.

WINEMAKER

Pilar Díaz

