

RESERVA ESPECIAL

ALIWEN

Orgánico



Origin

Maipo Valley

Variety

100% Cabernet Sauvignon

Vintage and vinification

Harvest

100% hand-harvested in 350 kg bins, with selected clusters.

Winemaking

Pre-fermentative maceration of 5 days at 10°C
Fermentation for a period of 7-10 days at 28°C
Post-fermentative maceration of 7-14 days

Aging

Aged in French and American barrels for around 6 months.

Tasting Notes

Wine with an intense ruby colour with violets notes. Modern and fresh fruity aromas of cherry, red currants and berries. Juicy on the palate, great finesse and well-rounded tannins. It pairs perfectly with strong and spicy flavours, beef preparations, seasoned hams and ripe cheeses.

Winemaker

Carlos Concha

UNDURRAGA

ESTABLISHED IN 1885