

GRAN RESERVA CABERNET SAUVIGNON

Sibaris

ORIGIN

Santa Ana estate, Talagante, Maipo Valley.

VINEYARDS

Soils: The soil is of alluvial origin and varies between loam and loamy clay in texture. It is of medium depth, flat and has good drainage and moderate fertility.

Climate: The climate is sub-humid Mediterranean. Winter is gentle with annual rainfall averaging 8 inches, while summer is dry and moderate with cool nights. This ensures the production of healthy grapes with a delicate texture and accentuated aroma.

WINEMAKING

Reception: The grapes were hand-harvested from 25-year-old vines into 1,000 pound bins. They were then destemmed and gently crushed. The must was cooled and macerated with the skins prior to fermentation at a temperature of 41° F for a period of 3 to 5 days.



20
14

Fermentation: Fermentation took place in stainless steel tanks at temperatures which varied between 82° F and 85° F 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 was made with carefully selected grapes from our Santa Ana Estate in the Maipo Valley. It has an intense ruby color and presents fresh, fruity aromas such as raspberries, black currants, ripe cherries as well as subtle notes of spice and chocolate. On the palate is refreshing and displays delicate herbal tones. This is a well-balanced wine with expressive tannins, which enhance the complexity and the oak is perfectly integrated and doesn't override the fruit. This wine pairs well with beef, game, lamb, pork and mature cheese.

Alc: 14%

WINEMAKER

Pilar Díaz