

GRAN RESERVA

LA MISIÓN

CABERNET SAUVIGNON

D.O MAIPO VALLEY-ANDES, CHILE
2016

96% Cabernet Sauvignon
4% Cabernet Franc

Gran Reserva Cabernet Sauvignon is a single vineyard wine hailing from the Las Majadas vineyard next the foothills of the Andes. The vineyard yield is about 2 kilos per plant or 7,500 kg/ha. The fresh (read low) night-time temperatures and the late rising sun of the Andean foothills allow the plant's growth cycle to start later in the day and add to the freshness of the mountain fruit. Phenolic maturity comes naturally with lower alcohol after extended hang-time on the vine due to the higher altitude of this vineyard.

Winemaking note

Once the Gran Reserva Cabernet Sauvignon grapes were harvested by hand in 12 kg boxes, they were destemmed, crushed, and macerated in stainless steel tanks in small lots. Cold maceration lasts between 10 - 12 days and was decided according to taste of each separate lot. Fermentation is designed to draw out big fruit and round elegant tannins with temperatures that reach maximum 26°C. The musts were then macerated for 2 - 5 more days again 5 more days again always according to taste of each separate lot. There were two tanks of about 12,000 litres made. About 25 % of the wine was barrel aged in new French barrels (Sylvain & Vicard Prestige) for between 11 and 13 months. This wine was aged for 8 months minimum in bottle.

Tasting Note

This is anything but typical Chilean Cabernet. Behind its deep ruby-red colour is an elegant

nose of fresh red berry fruit with the subtlest hints of vanilla and tobacco. On the palate it is well structured, medium bodied and giving, but it gives finesse not power and its tannins are round friendly, subtle and silky.

Technical information

- **Harvest date:** 3^o week of April
- **Harvest method:** Manually
- **Production:** 8,000 bottles
- **Alcohol degree:** 14.0% Vol.
- **Residual sugars:** 2.57 g/l
- **pH:** 3.60
- **Total acidity:** 3.29 g/l

