

RESERVA

# LA MISIÓN

## CABERNET SAUVIGNON

D.O. CENTRAL VALLEY., CHILE  
2017

93% Cabernet Sauvignon  
7% Cabernet Franc

*Our La Misión Reserva Cabernet Sauvignon vines grow in our vineyards in Central Valley, in a light and permeable soil, finding the perfect conditions to produce the best grapes. With limited yields and organics growing techniques, we achieve the excellent grapes required for making our fine wines.*

### Winemaking note

The selected Cabernet Sauvignon grapes are gently removed from the stems, and remain intact when deposited in our 240 Hl stainless steel tanks for a two days pre-fermentation maceration, which helps releasing the color and flavor from the skin. Then, during the fermentation process, a pumping over is carried on twice a day, allowing the juice to be in constant contact with the skin all over the process. This results in a more intense color of the Cabernet Sauvignon. Once or twice during the whole fermentation process, the entire tanks are pumped over and replaced immediately back.

The Cabernet Sauvignon post-fermentation maceration lasts between seven and fourteen days. It is followed by a malolactic fermentation. Then a part of the final blend is aged in French oak barrels during a period of four months.

### Tasting Note

Behind its deep purple color, this Cabernet Sauvignon reveals intense aromas of black fruits,

plum and a hint of flowers and dry leaf, complemented with toffee and caramel notes. It is round, well-balanced in the mouth, with soft and silky tannins and features notes of wood and blackberry aromas.

### Technical information

- **Harvest date:** April
- **Production:** 44.000 bottles
- **Alcohol degree:** 13.5% Vol.
- **Residual sugars:** 3.78 g/l
- **pH:** 3.64
- **Total acidity:** 3.28 g/l

