



## Gran Reserva Cabernet Sauvignon Aconcagua Valley



### HARVEST & BLEND

Handpicked: 90% Cabernet Sauvignon - 5% Cabernet Franc - 5% Carmenère. 26,500 bottles produced.  
Winemaker: Horacio Vicente

### CLIMATE & SOIL

In Situ Gran Reserva is a blend of grapes from the slopes of Paidahuen hill (940 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

### PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel tanks (28°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

### ANALYTICAL DATA

Alcohol:	14.0	% by vol.
Total Acidity:	5.64	g/L (Tartaric)
pH:	3.64	
Residual Sugar:	2,8	g/L

\*analytical data may vary from one lot to another

### Tasting

Intense dark cherry red colour. Beguiling aromas of smoke, cedar and tobacco, violets, macerated black currants and plums; quite earthy and minerality; dried herbs, hints of black pepper. Nicely integrated oak and tannin lend a texture that's almost velvety, though the finish gets pretty rigorous.

### Food Pairing Suggestions

A versatile wine that will bring class to traditional roasts or barbecued meats and if you are not a meat-eater, a grilled Portabello mushroom with butter and garlic could be a great pairing.

Serve between 16 ° and 20° C.

Cellaring Ability: 2 to 10 years, but may be enjoyed now.

### Press & Awards

Medalla de plata en Concours Mondial de Bruxelles 2015 (vintage 2013)

Medalla de Bronce en Challenge du vin 2012 (vendimia 2010)

Medalla de Plata en Mundus vini 2011 (vendimia 2009)

Medalla de Oro en Challenge du vin 2010 (vendimia 2009)

86 puntos en Wine Enthusiast, Julio 2008 (vendimia 2006)

89 puntos & Mejor en categoría en Revista LA CAV, Mayo 2008 (vendimia 2006)

Medalla de Plata en Brussels International Concourse 2008 (vendimia 2006)

Medalla de Plata en Catad'Or Hyatt Awards 2006 (vendimia 2004).