



VISTAMAR



“All our potential and experience”

GRAN RESERVA

CABERNET SAUVIGNON 60% - SYRAH 40% | 2018

ORIGIN AND VINTAGE

In the Maipo Valley, where the grapes for our wines are grown, the 2018 growing season was rather normal in terms of climate. This region is characterized by a dry and fresh climate and by soils of alluvial origin. The vineyard is planted in high density, which allows obtaining fruit with great concentration of aromas and flavors. In general terms, the 2018 harvest is considered to be very peculiar and surprising, as it delivered high yields and a large wine production in all our ranges, all of the highest quality and concentration.

Zone: Buin

Sub-area: San Bernardo

Climate: semiarid Mediterranean, with large temperature variations between day and night

Soil: of alluvial origin and clay loam texture

WINIFICATION

In harmony with Viña Vistamar's spirit, the harvest and selection of the grapes was carried out manually for both varieties. They underwent later a controlled fermentation process in stainless steel tanks and were aged in French and American oak barrels for approximately 16 months.

Type of harvest: by hand

Maceration: cold pre-fermentative for five days and then, a post-fermentative maceration of 7 to 10 days.

Aging: 16 months in French and American oak barrels (62% and 38% respectively)

TASTING NOTE

Colour: dark violet.

Aroma: it offers notes of bitter-sweet chocolate and black cherries.

Taster: it features a pleasant acidity with elegant and velvety tannins.

Pairing: red meats, lamb and ripe cheeses.



ANALYSIS

Alcohol:	14.0%
pH:	3.41
Total Acidity:	3.72 g/L.
Residual Sugar:	3.09 g/L.