



GRAN RESERVA

CABERNET SAUVIGNON - SYRAH | 2019
MAIPO VALLEY

ORIGIN

The fruit comes from selected plots of the San Bernardo vineyard in the Maipo Valley, which is famous for the production of great-quality red wines. The loamy-clay soils of alluvial origin also have gravel in the third layer of the profile. The fresh, dry climate provides an ideal terroir for producing structured, elegant red wines with long persistence.

VINIFICATION

In harmony with Viña Vistamar's spirit, the harvest and se action of the grapes was carried out manually for both varieties. Pre-fermentative cold maceration for five days. They underwent later a controlled fermentation process in stainless steel tanks and then, a post-fermentative maceration of 7 to 10 days, and were aged in French and American oak barrels for approximately 16 months.

TASTING NOTE

Color: intense dark violet.

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

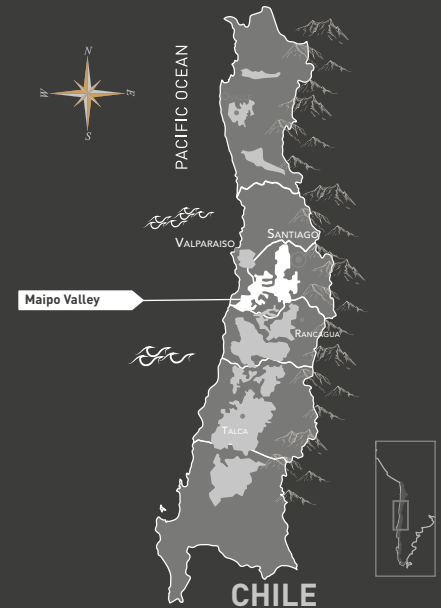
Taste: it features a pleasant acidity with elegant and velvety tannins.

T°: Serve at 16° C.

Match food: red meats, lamb and ripe cheeses.



"All our potential and experience"



Zone: Buin
Sub-zone: San Bernardo
Climate: semiarid Mediterranean, with large temperature variations between day and night.
Soil: of alluvial origin and clay loam texture.

Origin:
Maipo Valley

Variety:
60% Cabernet Sauvignon
40% Syrah

Analysis:
Alcohol: 14
pH: 3.57
Total Acidity: 3.42 g/L
Sugar Residual: 2.84 g/L

2019

