



Grapes

100% Cabernet
Sauvignon

Region/Appellation

D.O. Valle de Aconcagua
/ Maipo

Alcohol by volume

13.50%

Residual Sugar

2.56 g/l

pH

3.56

Total Acidity

5.36 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

03/05/2024

Estate Reserva Cabernet Sauvignon 2022 6x75cl

Winemaker Notes

This wine displays an intense ruby red colour with violet hues. The nose reveals aromas of red fruit and black fruit with balsamic tones, which complements with notes of vanilla, chocolate, cherry and plums. It has a soft palate, fine-grained tannins, and refreshing acidity.

Vineyard

The grapes for our Estate Cabernet Sauvignon come from selected vineyards that grow in the Aconcagua and Maipo Valleys. Vineyards in the Aconcagua Valley are close to the Pacific Ocean's coast, on rolling hills at an altitude of 100 to 300 meters above sea level. Of Mediterranean climate, the valley has moderately warm summer days and fresh evening breezes, which allows the development of intense colours and ripe flavours. The Maipo Valley, of Mediterranean climate also, is well known for the fresh morning breezes that blow in from the Andes Mountains, and for the moderate day temperatures that allow grapes to reach perfect ripeness, preserving their acidity and freshness.

Winemaking

As opposed to last year, during this season the climate conditions favoured a higher productivity in the vineyards. Temperatures behaved within the historical frames and the season ended with mild conditions, thus allowing for a very balanced ripeness and harvest, positive in aspects of health, and generous in highly complex flavours.

Vintage

The 2021-2022 season was one of the the driest in the past 100 years, with just 64 mm of rainfall between January and December 2021, despite the historic average of 128 mm. With respect to the temperatures, the season was slightly warmer than the historic average. The months of October, November, and December had higher heat summations, while those of January and February adjusted the summation back into the normal range, allowing ripening to advance with good balance. March, on the other hand, was slightly warmer, and that allowed us to reach harvest with very good levels of ripeness in the grapes. The final heat summation was 1,538 degree days, which is 6.8% more than the historic average. Despite the lower precipitation, the yields generally remained stable thanks to a winter irrigation strategy that made it possible to compensate for the deficit of lower rainfall. Overall, a slightly warm season with high acidity and intense colour in the grapes that delivered concentrated wines with ripe tannins and acidity that contributes freshness and elegance.

Food match

Grilled and Roasted Red Meats

Enjoy it with red meats, grilled meats and stews

