

ARAUCANO RESERVA CABERNET-SAUVIGNON 2015



TASTING NOTES

Ruby color with purple reflections. Even on the first nose the wine gives off aromas of blackberry, grilled sweet pepper and vanilla. It has a lovely roundness on the palate. Its finish matches its nose, freshened by a touch of eucalyptus.

SUGGESTIONS

Meats (pork filet, lamb), cheeses.

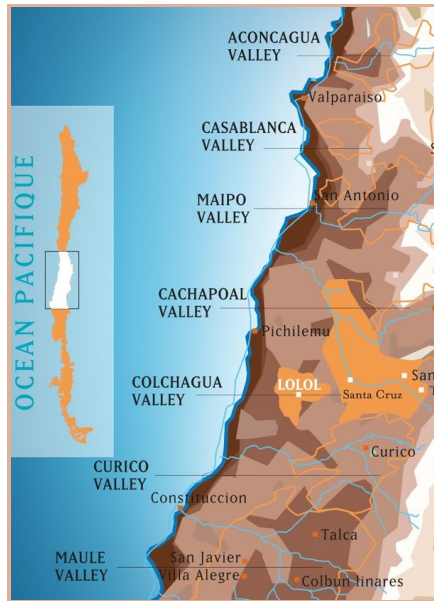
TEMPERATURE

18 - 20°C

CONSUMPTION

2 - 4 years

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VARIETY

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VINEYARD

Soil

Colluvial granite deep-lying soils that are well drained and infertile.

Density

4550 vines/ha.

Climate

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

Average age of the vines

15 years.

Yield

50 hl/ha.

Location

100% Colchagua.

WINEMAKING

Wine-growing

The grapes were handpicked into small crates and selected plot by plot.

Harvest

Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted.

Vinification

Chilling in a refrigerated room with gentle «foulage» in these chilled conditions for most of the grapes. Maceration on the skins for 35 days. Fermented in vat with regular pumping over.

Ageing

Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in french oak barrels of one wine.

THE VINTAGE

At the end of winter, during which rainfall was normal compared to the past 5 years which were dry, we began the season with full water reservoirs. The beginning of spring was dry and hot, which resulted in early vegetative development. Our biodynamic practices over the past few years have enabled us to maintain a very good level of quality. We harvested the Syrah grapes during the first days of April. The unusually hot month of March in Chile accelerated the ripening process. This vintage promises to be well-structured, with plenty of tannins and ripe aromas. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.