

■ ALIWEN RESERVA - CABERNET SAUVIGNON



ORIGIN
Rapel Valley.

VINEYARDS
Variety: 100% Cabernet Sauvignon.

HARVEST AND WINEMAKING
Harvest: 100% hand-harvested in 350 – 400 Kg plastic bins, with selected clusters.

Reception: A selection of the best clusters, already destemmed and gently crushed, are taken to stainless steel tanks. Between 40 and 50% of the grapes are cold macerated for approximately 48 hours.

Fermentation: Takes place in stainless steel tanks starting at 18° – 20°C and reaching 28° – 30°C over a period of 7 – 10 days. After alcoholic fermentation, there is a tasting to determine the need for a post-fermentative maceration of 3-7 days.

Aging: After the alcoholic fermentation, 70% of the mix is aged in second and third use French and American barrels for around 9 months. The remaining 30% of the mix is kept in stainless steel tanks to ensure the maximum expression of the fruit and variety to the final mix. Both parts of the mix undergo malolactic fermentation in barrels and/or stainless steel tanks, respectively.

PRODUCT DESCRIPTION

This wine is a very attractive and intense vivid red colour. In the bouquet ripe red fruit combines with the complexity of the wood which provides notes of vanilla, chocolate, tobacco and hazelnuts. The palate has good volume and gentle, well-rounded tannins. This wine is an excellent accompaniment for beef, game, mature cheeses and pasta with rich sauces.

WINEMAKER
Carlos Concha

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