

■ ALIWEN RESERVA - CABERNET SAUVIGNON / CARMÉNÈRE



GRAPES AND VINEYARDS

Variety: 60% Cabernet Sauvignon, 40% Carménère.
Origin: Rapel Valley.

VINTAGE AND VINIFICATION

Harvest: The harvest was done manually in 350 Kg Bins.

Reception: After undergoing a rigorous

selection, the clusters were destemmed and carefully crushed.

Fermentation: The fermentation was carried out in stainless steel tanks which were filled up to only 80% of their capacity in order to achieve a bigger contact surface between the must and the skins during the pump-overs. The fermentation lasted between 7 and 8 days at a temperature that ranged between 28⁰-30⁰ C.

Finally, to achieve better structure and complexity, the wine was placed in maceration with skins for 13 days.

After the malolactic fermentation was completed, the wine was introduced, each varietal separately, into french and american Oak casks for a period of nine months.

After patient and careful aging, the blending of the two varietals was performed in order to obtain the perfect marriage between the Cabernet Sauvignon and the Carménère.

PRODUCT DESCRIPTION

This wine has a beautiful and deep violet color. On the nose, ripe fruit, spices and Oak perfectly blend delivering a wonderful aroma. Great body, sweet tannins and a long elegant finish makes this wine ideal with meats poultry and cheese.

Enjoy at room temperature.

WINEMAKER

Carlos Concha.

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