

■ ALIWEN RESERVA - CABERNET SAUVIGNON / SYRAH



GRAPES AND VINEYARDS

Variety: 60% Cabernet Sauvignon. 40% Syrah.

Origin: Rapel Valley.

VINTAGE AND VINIFICATION

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

Reception: After undergoing a rigorous selection, the bunches 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 to achieve a bigger contact surface between the must and the skins during the pump-overs. The fermentation lasted 7 days at a temperature that varied between 28⁰-30⁰ C.

Finally, to achieve better structure and complexity, the wine was placed in maceration with skins for 15 days.

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

The blending was done after the separate aging of each varietal in order to obtain the perfect marriage between the Cabernet Sauvignon and the Syrah.

PRODUCT DESCRIPTION

This wine has a beautiful ruby red colour and an intense and complex nose. It is mouth filling with fine tannins and rich ripe fruit flavours that leave a round and friendly impression.

Enjoy at room temperature.

WINEMAKER

Carlos Concha.

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