

■ SIBARIS RESERVA ESPECIAL - CABERNET SAUVIGNON



ORIGIN

Santa Ana Estate, Talagante, Maipo Valley.

VINEYARDS

Terrain: The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile.

Climate: The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a healthy grape production, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

VINIFICATION

Reception: The grapes came from 25-year old rootstock. They were manually harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed. The juice was then placed in cold maceration, with skins, and left to soak at 5^o C. for 72 hours.

Fermentation: The process took place in stainless steel vats, at temperatures ranging between 28^o and 30^o C. for a 7-day period. It was then placed in maceration with skins, for 16 days.

The wine was aged 50% in french Oak and 50% in american oak barrels for 12 months and in bottles for a minimum of 10 months.

PRODUCT DESCRIPTION

This wine was made with selected 100% Cabernet Sauvignon grapes grown in our Santa Ana Estate vineyards. After being carefully aged in oak casks, it was then bottled and stored in our cellars until it reached maturity.

It has an intense ruby red color with an elegant and complex aroma. The palate is round and velvety displaying excellent balance between fruit and oak. It is ideal with meats and ripe cheese.

WINEMAKER

Hernán Amenábar.

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