

ECHEVERRIA

RESERVA

CABERNET SAUVIGNON

2023



"A round and vibrant medium-bodied Cabernet Sauvignon, with plum and strawberry flavours combined with hints of red pepper and spices. The palate is smooth and balanced and red fruit flavours abound on the palate."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Cabernet Sauvignon proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 04th, 2023.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented in 15.000 and 25.000 liter stainless steel tanks for 7-10 days at 25-28°C controlled temperature to dryness with selected and native yeasts (80/20).
- 100% malolactic fermentation.
- Aged in 225 liter French used barrels for about 4-5 months.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

Alcohol:	13.5	% by vol.
Total Acidity:	5.5	grams per liter (Tart.)
Residual Sugar:	5	grams per liter
pH:	3.6	

SERVING T°:

Serve between 18° and 20°C.



CELLARING ABILITY:

At least 5 years

ISO 9001-HACCP

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Rich

