

PKNT®



GRAND RESERVE

Cabernet Sauvignon



Varieties: Cabernet Sauvignon 85% -Syrah 10%- Malbec 5%.

Appellation: Maule Valley.

Harvest: Hand picked. Depending on the variety, between end of March to beginning of May.

Vineyards: Grapes coming from old vineyards planted in shallow and stony soils located in the Maule region.

Winemaking: Grapes are cold macerated and fermented in small stainless steel tanks with a minimal intervention and controlled temperature to encourage fruit expression. After Malolactic fermentation is done, the wine is blend and age in American and French oak barriques awaiting the wine to be ready to bottling.

Wine composition

Alcohol: 13,5 % by vol

Total Acidity: 5,7 g/L en ácido tartárico.

PH: 3,5

Residual Sugar: 4,5 g/L.

Tasting notes: Deep ruby red color with fine notes of red and blue berries, cassis and a touch of smoke on the nose. The palate is fresh, with vanilla and toasty notes, soft and round tannins with a long and persistent finish. Further cellaring is encouraged as our Cabernet develops superb complexity with time.

Serving suggestion: Any kind of red meat, cooked or grilled.