



Cabernet Sauvignon

GRAN RESERVA

BRAND: CORTA HOJAS WINE

LEVEL: GRAN RESERVA

ORIGIN: CENTRAL VALLEY - CHILE

COMPOSITION: CABERNET
SAUVIGNON 100%

Harvest

MANUAL HARVEST IN BOXES OF 13 KG. MID TO LATE APRIL.

Vinification

GRAVITATIONAL PROCESSING , WITH CLUSTER SELECTION. SULFITED 5 G/HL AND THE ADDITION OF ENZYMES 1 G / HL COLD MACERATION FOR 72 HOURS, FERMENTATION BETWEEN 28 AND 30 ° C FOR 10 DAYS WITH POST -FERMENTATIVE MACERATION ACCORDING TO TASTE. AFTER FERMENTATION, WINE ARE PLACED IN BARRELS, FRENCH AND AMERICAN OAK FOR 12 MONTHS. FILTRATION AND BOTTLING. MINIMUM TIMES IN BOTTLE WOULD BE ABOUT 6 MONTHS, WHICH GIVES IT COMPLEXITY AND ROUNDNESS.

Tasting Notes

DEEP RUBY RED AND BRIGHT. VARIETAL NOSE AND PERFUMED WITH NOTES OF RED FRUITS ACCOMPANIED BY DELICATE ROASTED NOTES. AT THE MOUTH WITH SOFT TANNINS AND ROUND, FULL-BODIED AND VERY FRUITY. PERSISTENT AFTERTASTE ACCOMPANIED BY TOAST AND VANILLA AROMAS CONTRIBUTED BY HIS STAY IN OAK BARRELS.

RECOMMENDATION SERVICE
WITH ALL RED MEATS AND SPICY DISHES.