



Cabernet Sauvignon Reserve

BRAND: CORTA HOJAS WINES

LEVEL: RESERVE

ORIGIN: LONTUE VALLEY

COMPOSITION: CABERNET
SAUVIGNON 100%

HARVEST: FROM MARCH TO
APRIL

Winemaking

Processing gravitational cluster selection. Cold maceration for 72 hours, fermentation between 28 and 30 ° C for 6 days with postfermentative maceration for 3 to 5 days.

After fermentation some percentage the wine are placed barrels in French and American oak to give complexity to the fruit. Static cold tartaric stabilization and filtration.

Tasting Notes

Varietal red wine with bright ruby garnet. Complex nose with fruity notes, milk and toast. Soft and sweet tannins give a balanced body and round, fresh and fruity notes.

Persistent aftertaste.



... *Taste Chile*