



VISTAMAR



# RESERVA

CABERNET SAUVIGNON | 2020  
MAULE VALLEY

## VINEYARD

The grapes for this wine come from the Maule Valley. There the soils are mainly of alluvial origin, with gravels and a significant clay matrix. The vineyards are trained to the vertical shoot position and pruned according to the double Guyot system. Drip irrigation is essential to control the ripeness of the grapes and the vigor of the vineyard.

## VINIFICATION

Once harvested, the grapes are crushed, leaving approximately 20% whole berries. Then they undergo a pre-fermentative cold maceration for three days to achieve a better extraction of aromas. Fermentation, which takes place using selected yeasts, lasts about 15 days. During this period, we carry out gentle daily pump-overs to enhance the wine's color and structure. We regulate the fermentation temperature between 25° and 28° C to preserve the fresh character of the fruit. After that, the wine undergoes malolactic fermentation naturally and is stored in stainless steel tanks. 25% of it is aged for six months in previously used barrels before bottling.

## TASTING NOTE

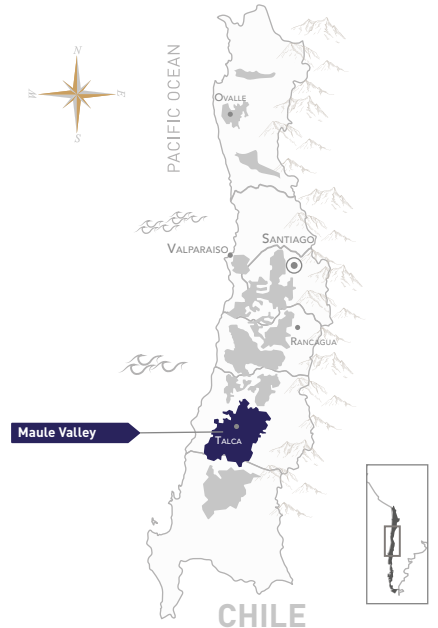
**Color:** purple with ruby shades.

**Aroma:** it reminds of black fruits, such as *maqui* and blueberries, and red fruits, like sour cherries and raspberries, with sweet notes of vanilla and fresh tobacco.

**Flavor:** with a nice structure and medium bodied on the palate, it offers fruity flavors with black chocolate and coffee, and a pleasant persistence.

**Food pairing:** grilled red meats, game birds, stews, legumes and soups like Chilean *cazuela*.

**Serving temperature:** 16 - 18° C.



Origin:  
Maule Valley

Variety:  
Cabernet Sauvignon

### Analysis:

Alcohol: 13.5%  
pH: 3.53  
Total acidity: 3.39 g/L  
Residual sugar: 5.42 g/L

2020

