

7COLORES

RESERVA CABERNET SAUVIGNON - PAÍS 2017

VINTAGE: 2017

DENOMINATION OF ORIGIN: Maipo Valley

COMPOSITION: 92% Cabernet Sauvignon, 8% País

ALCOHOL: 13,5% vol.

pH: 3,6

TOTAL ACIDITY: 5,5 g/l

AGEING: An average of 6 months in barrels of second and third use

CONCEPT:

All the wines of our Reserva range incorporate small amounts of other non-traditional grapes, sometimes from other valleys, as a way of enhancing the main variety.

VINEYARD OF ORIGIN:

The grapes for this wine come entirely from our own vineyards: Cabernet Sauvignon from El Puntal, located in Isla de Maipo, Maipo Valley (Entre Cordilleras) and País from Pencahue, Maule Valley.

El Puntal is planted on one of the alluvial terraces that runs along the north bank of the Maipo River. Throughout its profile, the soils here show different textures: from the surface downwards, layers of sandy structure with a high content of stones alternate with others of sandy-loam texture without stones. The riverbed allows the entrance of fresh winds that blow in from the mountains as well as from the sea. This exerts a moderating influence that refreshes the nights and generates a wide thermal oscillation. These conditions are ideal for growing Cabernet Sauvignon of great concentration and good acidity.

The vineyard was planted in 2011 and is trained to the vertical shoot position.

HARVEST NOTES:

Throughout the entire 2016-2017 growing season, the maximum and minimum temperatures were higher than the historical records. An intense heat wave, along with

the scarce winter precipitations, led to an accelerated ripening process which in turn resulted in an early harvest that started between two and four weeks in advance regarding the normal dates. The Maipo Valley yields were generally lower than expected, but grapes were healthy and showed a good concentration.

TASTING NOTES:

Of bright ruby-red colour, this wine is somewhat austere on the nose but shows a pleasant varietal typicity of red fruits, such as raspberries, and notes of liquorice, cedar and dried herbs, all seasoned with a floral touch that comes from the added dash of País variety. It feels juicy on the palate, with a delicious acidity and well-structured tannins that make it light-bodied and easy to drink. Toasted notes, hints of black chocolate and delicate traces of well-integrated wood emerge on its ending.

Recommended serving temperature: between 18 and 20° C

