

7COLORES

GRAN RESERVA CABERNET SAUVIGNON - MUSCAT 2015

VINTAGE: 2015

DENOMINATION OF ORIGIN: Maipo Valley

COMPOSITION: 97% Cabernet Sauvignon, 3% Moscatel de Alejandría

ALCOHOL: 14% vol.

PH: 3,56

TOTAL ACIDITY: 5,91 g/L (tartaric)

AGEING: An average of 6 months in French oak barrels

CONCEPT:

All the wines in our Gran Reserva range incorporate small portions of non-traditional white grapes as a way of enhancing the typical characteristics of the main variety.

VINEYARD OF ORIGIN:

The grapes for this wine are sourced from our El Puntal vineyard, located in Isla de Maipo, Maipo Valley (Entre Cordilleras).

The vineyard 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:

The entire Maipo Valley enjoys a temperate Mediterranean climate that is characterized by dry summers and winters with moderate rainfall. The 2015 season was almost entirely frost-free but precipitations and temperatures were higher than normal, thus reaching one of the highest heat summations in recent

years. Due to the absence of rains, both the flowering process and the harvest occurred in excellent health conditions. The yields of healthy and good-quality fruit increased slightly, and the wines of this vintage, especially the traditional Maipo reds, such as Cabernet Sauvignon, have a remarkable varietal expression, great aromatic intensity and well-structured tannins.

TASTING NOTES:

Of deep and bright cherry-red colour, the ruby hues of this wine reveal its youth. It shows floral notes on the nose, probably a contribution of its touch of Muscat. Its ample red fruits, mostly raspberries and cranberries, gain complexity by an added soft touch of mint and notes of well-integrated wood. It feels juicy on the palate, with a good density and long chewy tannins. It offers red and black fruits, such as raspberries and plums, a spicy touch of black and white pepper, and hits of hazelnuts. Of great volume, its long ending is enriched by a note of tobacco leaves.

Recommended serving temperature: between 18 and 20° C

