



La Casa

CABERNET SAUVIGNON
GRAND RESERVE



TECHNICAL SHEET

Varieties	Cabernet Sauvignon 85% Syrah 10%– Malbec 5%
Appellation	Maule Valley
Harvest	Hand picked. Depending on the variety, between end of March to beginning of May.
Vineyards	Grapes coming from vineyards located in Maule Valley. The soil is stony and shallow.
Winemaking	Grapes were cold macerated for 3 days. Fermented in stainless steel tanks at a temperature between 25° and 28° C. Malolactic fermentation was done in tanks. 60% of the blend was aged with American and French oak barrels.

Wine composition

Alcohol	13,8° % by vol
Total Acidity	5,5 g/L in tartaric acid
pH	3,5
Residual Sugar	3,9 g/L

Tasting notes

Deep ruby red in color. Notes of red berries, cassis and tobacco on the nose, accomplished with smoky oak and sweet vanilla. Soft and rounded tannins with a long and persistent finish.

Serving suggestion

Any kind of red meat, cooked or grilled.



Hernando de Aguirre 1915, Providencia,
Santiago, Chile. Phone: (56-2) 2679 0600,
E-mail: info@pknt.com, www.pknt.com