

# Reserva Cabernet Sauvignon

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRCS	Pacifico Sur	Chile	Curicó Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Cabernet Sauvignon	13.5%	50% French oak, 6-8 months	Cork



## *Background*

Located 180km south of Santiago, Colchagua is a sub-region of Rapel which in turn forms part of the Central Valley region - arguably one of Chile's best known areas for wine production. With a Mediterranean climate creating wide diurnal ranges, vines thrive on the clay, sand and granite soils. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. This array of locations and microclimates allows them to produce a wide range of wines and styles. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

## *Winemaking*

Hand-harvested, the grape are macerated at low temperatures prior to fermentation for three days to extract colour and aromas. Fermentation occurs in stainless steel tanks between 28-30°C for seven days before macerating for a second time for 10 days. 50% of the wine is then aged in French oak barrels for 6-8 months. The wine is blended in stainless steel tanks and aged for a further 3-6 months prior to bottling.

## *Tasting & Pairing*

Elegant aromas of cherries, ripe black fruits and vanilla notes. Concentrated and full-bodied in style, the palate is bursting with dried fruit, rich plum tones and a touch of tobacco underneath. Juicy tannins support a long, persistent finish.

An ideal accompaniment to grilled meats, portobello mushrooms or beef carpaccio.

## *Sustainability & Extra Information*

Vegetarian, Vegan