



ALGORTA

Family Reserve

Cabernet Sauvignon

WINES OF CHILE 



HARVEST
2021



ALC.
14,0%



GRAPE
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY

The Essence of Our Terroir.

The French barrel gives us elegance and softness, it integrates in an exceptional way showing a modern, expressive, concentrated and complex Cabernet Sauvignon.

It comes from our El Tambo farm, planted on old alluvial soils. The conditions of this terroir ensure healthy grapes, with delicate textures and that provide excellent aromas.

CLIMATE	MEDITERRANEAN WITH VERY HOT AND DRY SUMMERS. THIS CABERNET SAUVIGNON IS MARKED BY THE COLD BREEZES THAT CIRCULATE THROUGH THE VALLEY. THE TERROIR IS MANIFESTED IN ALL ITS EXPRESSION.
AGING	AGED IN FRENCH OAK FOR 12 TO 14 MONTHS, THEN 6 MONTHS IN 2.500 LITER ITALIAN Foudre.
PAIRING	NOTHING BETTER WITH GRILLED RED MEAT, LAMB WITH CABERNET SAUCE AND MUSHROOMS, OR A VARIETY OF CHARCUTERIE AND CHEESES.
TASTING NOTE	COLOR: INTENSE RUBY RED COLOR. AROMA: COMPLEX AROMAS OF BLACK CHERRIES, TOBACCO AND CINNAMON. PALATE: GOOD STRUCTURE IN THE MOUTH, WITH SOFT TANNINS AND A LONG FINISH.
STORAGE RECOMMENDATIONS	IN A COOL, DRY PLACE. READY TO DRINK OR STORE FOR UP TO 10 YEARS.
RECOMMENDATION WHEN SERVING	NO MORE THAN 16° C. DECANT FOR 30 MINUTES.



Family Vineyards