



ALGORTA

Grand Reserve

CABERNET SAUVIGNON

Prestige Wine. Deep.

Aged in barrels and foudres, bright ruby color, intense aroma of berries and spices, compact and round mouth, great structure, complex and with an expressive and long finish.

CLIMATE	MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION, ALLOWS SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE CABERNET SAUVIGNON.
AGING	IN FRENCH OAK FOR 8 TO 10 MONTHS, TO DELIVER MORE STRUCTURE AND COMPLEXITY, WITHOUT COVERING THE FRUIT. THEN, 4 MONTHS IN AUSTRIAN FODRE OF 2.500 LITERS.
PAIRING	PERFECT WITH HIGH-FLAVORED DISHES, SUCH AS HERBED LAMB SHANK, PORK FILLET WITH HONEY MUSTARD, GRILLED MEATS AND CHARCUTERIE.
TASTING NOTE	COLOR: DEEP VIOLET RUBY RED AROMA: ELEGANT AND COMPLEX. WITH NOTES OF CHERRIES, PLUM, TOBACCO, AND ROASTED COFFEE. PALATE: WELL ROUNDED AND STRUCTURED. WITH RIPE TANNINS AND LOTS OF TEXTURE. LONG, CRUNCHY 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



HARVEST
2022



ALC.
14,0%



GRAPE
CABERNET
SAUVIGNON



D.O.
RAPEL
VALLEY

 **ALGORTA**
FAMILY WINES

WINES OF CHILE 