



ALGORTA

Reserve

Grape Spirit



Cabernet Sauvignon

We respect Nature, so that it can do its job. Explosive, generous, grippy and deep wine, it expresses the personality of our vineyards.

CLIMATE MEDITERRANEAN WITH COLD WINTERS AND SUMMERS OF GREAT THERMAL OSCILLATION. ALLOWS A SLOW MATURATION, DELIVERING A POWERFUL AND EXPRESSIVE CABERNET SAUVIGNON.

AGING IN BARREL FOR 6 TO 8 MONTHS TO MAINTAIN THE BALANCE BETWEEN FRUIT AND OAK.

PAIRING PERFECT WITH RED MEATS, MATURE CHEESES, OR ON ITS OWN.

TASTING NOTE COLOR: DEEP, BRIGHT RUBY RED.
AROMA: ELEGANT AROMAS OF CHOCOLATE, HAZELNUTS, CASSIS AND BLACKBERRIES.
PALATE: POWERFUL, CONCENTRATED, WITH MARKED TANNINS AND SOLID STRUCTURE.

STORAGE RECOMMENDATIONS IN A COOL, DRY PLACE. READY TO DRINK OR CELLAR 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.CL

WINES OF CHILE

