

**ECHEVERRIA
RESERVA
CABERNET SAUVIGNON 2009**



“Bright ruby red with purple hues. Intense aromas of strawberries, blackberries and cherries, blend smoothly with notes of coffee and tobacco. Round and silky on the palate, it has a fulfilling mouthful and a delicious and persistent finish.”

*Roberto Echeverría
Chief Winemaker*



ORIGIN:

Chile
Curicó Valley - Molina

GRAPE VARIETY:

Cabernet Sauvignon proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 7th to 20th, 2009.
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

VINIFICATION:

- Fermented to dryness in 25.000 liter stainless steel tank for 7 - 10 days at 25-28°C controlled temperature with selected yeasts.
- Extended skin maceration for additional 10 days.
- 100% malolactic fermentation.
- Aged in 225 liter French and American oak barrels between 10 and 12 months.

ANALYTICAL DATA: (Approximate Data)

Alcohol:	14	% by vol.
Total Acidity:	5.6	grams per liter (Tart.)
Residual Sugar:	1.9	grams per liter
pH:	3.6	

SERVING T°:

Serve between 18 ° and 20° C.

CELLARING ABILITY:

At least 7 years.