

# Tradition Réserve

## TRADITION RÉSERVE CABERNET SAUVIGNON 2018

Grape Composition  
Appellation

100% Cabernet Sauvignon  
Cachapoal Andes Valley

### WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	8 days
Temperature	25-28 °C   77-82 °F
Malolactic fermentation	Yes
Ageing Process	Aged in French oak barrels for six months
Yield	13 Ton/há

### LABORATORY ANALYSIS

Alcohol	13,5 % vol.
Total Acidity	2,94 g/L (H2SO4)
Residual Sugar	2,94 g/L
Ph	3,74

### TASTING NOTES

Color	Intense ruby-red.
Nose	Red fruits such as raspberries, strawberries and sour cherries, with a light spicy touch.
Palate	Balanced, fresh, with soft tannins and a pleasant ending.

### SERVING AND FOOD PAIRING

It goes great with game, red meats, charcuterie and strong, ripe cheeses. Serve at 15-18 °C | 59-64 °F.

### CELLAR KEEPING

Up to five years in a fresh, ventilated and humid place. T° Not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.

