

Tradition Réserve

TRADITION RÉSERVE CABERNET SAUVIGNON 2020

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.
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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.
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