



PUNTÍ FERRER  
FINE WINES CHILE

## RESERVA CABERNET SAUVIGNON

### CLIMATE

*Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.*

### VINICULTURE

*Vineyard Age: 15 years*

*Conduction System: Espalier*

*Performance: 10 Ton / Ha*

*Harvest Type: Manually during the second half of April*

### VINIFICATION

*Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures among 25°-28° C.*

*Extraction: Traditional pump over techniques to respect the fruit natural properties.*

*Maceration: Post fermentation maceration during 4-5 days.*

*Storage: The wine is nurtured in french and american oak barrels for 6 months.*

### TASTING NOTE

*Visual: Ruby intense color.*

*Nose: Intense notes of black, gentle and vanilla fruits provided by our french and american oak barrels.*

*Palate: Round mouth with firm tannins that perfectly merge with a roasted end.*

*Pairing: Red meats and well seasoned plates.*

*Serving T°: 17 - 18°C*

