



ANTIGUAS RESERVAS CABERNET SAUVIGNON 2008



Antiguas Reservas has always been a selection of the best Cabernet Sauvignon from the Cousiño-Macul vineyards. With more than 80 years, it has kept its classic style, combining the maturity of the New World and the elegance of traditional wines.

WINEMAKING

The grapes were harvested when they were physiologically ripe and the tannins were ripe and smooth. The winemaking process started with cold maceration to extract the aromas. To add complexity, Chilean yeast and *prisse de mousse* were used for fermentation, and the must was pumped over 3 to 4 times a day.

Post-fermentation skin contact was done to obtain more complexity. Once pressed, the wine was racked to French oak barrels from different cooperages.

Finally, the wine was clarified with egg white and a light filtration was applied before bottling.

TASTING NOTES

This Antiguas Reservas' vintage shows an intense red color with hints of violet and burgundy.

It has an expressive nose, with aromas of red berries and black cherries. In mouth, it is nice and fruity, with notes of ripe plum. Its rich acidity and soft tannins makes it a well structured and elegant wine.

HARMONY

It is an ideal wine to accompany red meats like steak with mushrooms,, stewed lamb, doves, partridges and kidneys in sherry.

TECHNICAL DATA

Varietal Composition: 100% Cabernet Sauvignon

Appellation: 100% Maipo Valley

20% Macul Estate

80% Buin Estate

Total Acidity: 5.04 gr/L

pH: 3.63

Alcohol: 14 %

Residual Sugar: 3.04 gr/L

Aging: 12 months in French oak barrels with different usages