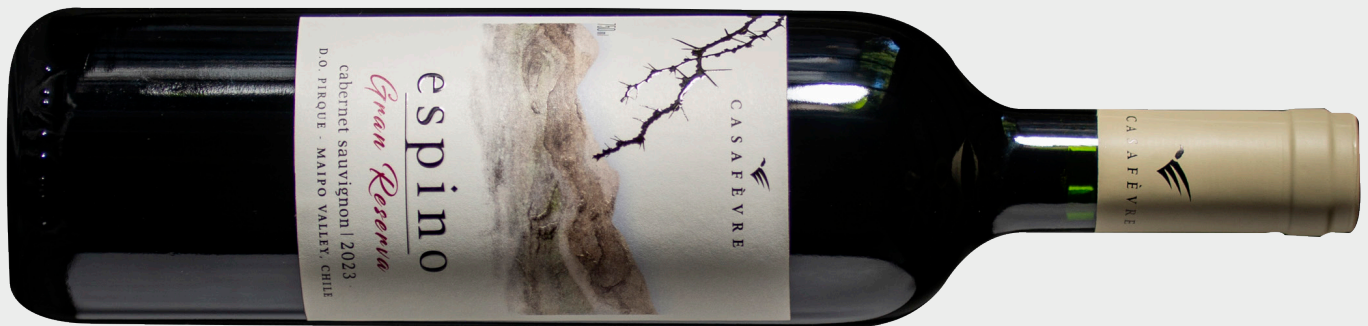


2023 / CABERNET SAUVIGNON

D.O. Pirque - Maipo Valley, Chile



94% Cabernet Sauvignon 6% Syrah

One of the best quality-to-price ratios in the world. With this range, we seek a balance between producing wines of outstanding quality and high standing, while keeping volumes limited yet appealing to our followers. Our ESPINO range is produced from the vineyards of the San Luis estate, where the winery is located. The former bed of the Clarillo River runs through the property, resulting in diverse soils whose components allow us to work with four different grape varieties: Chardonnay, Pinot Noir, Carmenère, and Cabernet Sauvignon.

In Chile, the term Reserva carries few legal requirements, which are more closely related to minimum alcohol levels than to barrel ageing, as is the case with Spanish wines. For this reason, each Chilean producer must safeguard their reputation when using such designations, especially when elevating them to a category such as Gran Reserva.

Winemaking note

Specific cuartels of Cabernet Sauvignon grapes were harvested, crushed after a selection table cleaning and deposited in 24,000 tanks for cold maceration for usually about ten days. The musts are pumped over twice a day allowing the juice to be in constant contact with the skins all through the fermentation and for a slow extraction of tannins and flavours to proceed. Once or twice during the fermentation process, the entire tanks are pumped out and back to be sure of breaking the sombrero or hat of skins on top. The Cabernet's post-fermentation maceration lasts between five and seven

days and depends strictly upon a tasting daily.

After malolactic fermentation the musts were aged in second through fifth use oak barrels of 225 litres for at least eight months toward encouraging a healthy complement of oak structure amidst heaps of honest fruit. The wine was aged in the bottle for at least six months more before release.

Tasting notes

Behind its deep cherry color, this Cabernet reveals in tense aromas of red fruits, plum, dry leaf and toffee.

It is round, well-balanced in the mouth, with soft and silky tannins and features subtle notes of oak and lots of blackberry fruit. The Syrah lends structure to the wine, and the Malbec fruity notes.

Pairing

"Beef de ternera con papardelle y menta" (Food & Wine Club, Oct-2014)

Harvest date Abril	Producción 10.665 botellas	Alcohol degree 13,7% Vol.	Sugar residual 2,46 g/l	Total Acidity 3,24 g/l	PH 4,97
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