

Kimche Cabernet sauvignon Reserva

Appellation of Origin:	Maule Valley
Vineyards:	Dry farmed, Caliboro and Melozal
Composition:	100% Cabernet Sauvignon
Alcohol:	13% by Vol.
Total Acidity:	5,6 g/l (as tartaric acid)
Residual Sugar:	3,6 g/l



Harvest and vinification

The grapes for this wine come from old vines in dry farmed vineyards located in the Coastal Mountain Range. Harvested by hand at the end of April, destemmed, crushed and fermented in tanks of stainless steel at controlled temperatures for about 10 days. Malolactic fermentation occurred in tanks with French oak staves where the wine was kept for about 8 month before bottling.

Tasting Notes

Our Cabernet Sauvignon Reserva presents a brilliant cherry-red color and has a sweet nose with notes of cassis, forest fruits and chocolate. In the mouth it is full bodied, juicy with supple tannins. Ideally suited to accompany grilled meats. Serve at 18- 20°C.

Vinificación

La uva proviene de viñedos viejos en el secano de la Cordillera de la Costa. Cosecha manual a fines de Abril, la uva es despalillada, molida y fermentada en cubas de acero inoxidable a temperatura controlada por unos 14 días. La fermentación maloláctica ocurrió en cubas con duelas de roble francés, donde se mantuvo en vino por 8 meses previo al embotellado.

Notas de cata

De color rojo cereza brillante, con notas de cassis, frutos del bosque y chocolate. En boca se presenta jugoso, con gran cuerpo y taninos redondos. Recomendamos servirlo a 18-20°C junto a carnes asadas.