

RESERVA CABERNET SAUVIGNON - MAIPO

PAR CEL ER OS

"PARCELERO" IS A LOCAL NAME FOR A SMALL GROWER OR VIGNERON AND THIS IS A TRIBUTE TO THEM. THEY PRACTICE SUSTAINABLE AND FAMILY VITICULTURE FOR GENERATIONS BUT NEVER RECEIVE ANY RECOGNITION...THAT'S WHY WE WANT THIS WINE TO BE A TRIBUTE TO THEM, THE REAL MAKERS OF THE WINE.



D.O MAIPO

The Maipo Valley is the most important Cabernet Sauvignon region in Chile. It shows the powerful influence of the Andes Mountains in the distinctively richness of its terroir: Fresh breezes from the year-round snowed mountains combined with warm and dry days in growing season provide essential conditions to produce premium and flavorful wines. Also, the mix between mountain slopes (colluvial soils) and old riverbed soils (alluvial) in the lower parts provide diversity within the same region. This place is unique and particularly suitable for Cabernet Sauvignon, expressing special elegance, soft tannins, and fresh, aromatic grapes with a perfect balance between acidity and sweetness.

This handcrafted Cabernet Sauvignon was carefully selected from three soulful PARCELEROS working their small blocks hands on during the whole season and for generations as a family business in this world-famous Cabernet Sauvignon region named Maipo Valley.

PHILOSOPHY AND WINEMAKING

Our philosophy behind the winemaking is to respect the handcrafted and rustic style of the PARCELEROS growing the grapes coming to the wine, so we are very careful to vinify the grapes separately as much as possible, in order to understand the character of each component. The grapes are always hand-picked by the PARCELEROS, their families and friends, which is a moment they (and we) await as represent the culminations of a year of hard work. We also try to capture that joy and festivity when making the wine, finishing with a big bbq/"asado" after harvest.

The winemaking process is then simple and traditional with little manipulation. Fermentation starts in different size stainless steel tanks and a couple of concrete vats. Only few and gentle pump overs to avoid over extraction. A certain proportion of the wine is then moved to neutral French oak for about 4 months. After that we need to make one of the most important decisions, define the final blend.

All these actions allow us to create a fruity but expressive Cabernet Sauvignon with great character, representative of the PARCELEROS and the Maipo Valley.

TASTING NOTES

Red berries, blackcurrant, cassis. The neutral oak gives it some complexity, along with a bit of vanilla, smoke, and sweet spices. Good balance on the palate with soft and rounded tannins that enable this Cabernet Sauvignon to feel fresh and elegant on the palate.

TECHNICAL INFORMATION

ALCOHOL:	13,1%
PH:	3.58
TOTAL ACIDITY:	4.91 gr/l
SO2:	30 mg/l
VOLATILE ACIDITY:	0.51 gr/l
RESIDUAL SUGAR:	3.45 gr/l

