

# ECHEVERRIA

## FAMILY RESERVA

### CABERNET SAUVIGNON

#### 2019



ECHEVERRIA®

*Family Wines*

“This rich and elegant Cabernet Sauvignon, made from the careful selection of some of our best estate grapes, combines aromas of ripe cherries and plums, with hints of dark chocolate, leather and smoky notes. Aged for 12 months in French oak barrels, this is a full-bodied wine with round and mature tannins and a smooth persistent finish.”

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Curicó Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Cabernet Sauvignon proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

#### HARVEST:

April 15th, 2019.

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:



Vegetarian



Vegan

- Fermented to dryness in 12.000lt open stainless steel tanks for 10 days at 25-28° C controlled temperature with selected yeasts.
- Extended skin maceration for additional 8 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels between 12 and 14 months.

#### ANALYTICAL DATA: (approximate data)

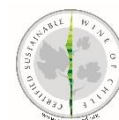
Alcohol:	14	% by vol.
Total Acidity:	4.5	grams per liter (Tart.)
Residual Sugar:	2.2	grams per liter
pH:	3.6	

#### SERVING T°:

Serve between 18° and 20°C.

#### CELLARING ABILITY:

At least 10 years



Sustainable Winery  
ISO 9001 - HACCP

#### KEY DESCRIPTORS:

Elegant - Depth - Well Balanced - Full Bodied - Expressive - Rich  
Concentrated – Persistent