

ECHEVERRIA

GRAN RESERVA

CABERNET SAUVIGNON

2019



ECHEVERRIA®

Family Wines

"Intense aromas of red cherries and black pepper with a smoky, earthy background. In the mouth this is a medium-bodied wine with fresh, mellow tannins, and lingering notes of eucalyptus."

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Cabernet Sauvignon grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 23rd, 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 25.000 liter stainless steel tank for 7 - 10 days at 25-28°C controlled temperature with selected yeasts.
- Extended skin maceration for additional 10 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels between 10 and 12 months.

ANALYTICAL DATA: (approximate data)

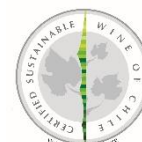
Alcohol:	14	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	3.3	grams per liter
pH:	3.4	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

- At least 7 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Complex - Expressive - Vibrant - Elegant - Rich - Food Friendly