



Patagón

FAMILY RESERVE

CABERNET SAUVIGNON

APPELLATION	Curicó Valley
VARIETIES	Cabernet Sauvignon
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5.4 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). Our vineyard in Curicó Valley receives coastal breezes during the afternoon that moderate summer temperatures. Annual precipitation averages about 600 millimeters, or 23.6 inches, mainly concentrated in the winter months.

VINEYARDS

Year of Plantation: 1964

Trellis System: Pergola

Density: 1,660 plants/hectare (670 plants/acre)

Yield: 10 tons/hectare (4 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, at the end of April.

Soil: Deep, clay loam texture with colluvial granite produced by erosion of the hill.

WINEMAKING

Maceration: Total maceration of 25-30 days, including pre-fermentative maceration for 48 hours at 15°C (59°F).

Extraction: Open pump-overs twice a day.

Fermentation: Starts with active dry yeast (Bayanus); temperature between 26°C y 28°C (79°F y 82°F). Once it is finished, wine is racked straight into barrels.

Aging: 18 to 24 months in new French oak barrels.

TASTING NOTES

Our Family Reserve Cabernet Sauvignon - Cabernet Franc has a dark red-purple color. Complex nose with intense notes of plums, cherries, liquorice, vanilla and cocoa. Full-body structure with firm, rounded tannins as well as hints of cherry and toffee on the finish.

PAIRING RECOMMENDATION

This wine can be a great companion for Wagyu Sirloin steak.