



# Patagón

GRAND RESERVE

CABERNET SAUVIGNON

APPELLATION	Colchagua Valley
ALCOHOL	14% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	< 4 g/L

#### CLIMATE

Warm temperate climate with a Mediterranean rain regime, very cool springs, very warm summers and mild winters; large temperature differences and constant afternoon breezes from the coast.

#### VINEYARDS

**Year of plantation:** 2000

**Trellis system:** Pergola

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

**Yield:** 14 tons/hectare (5.7 metric tons/acre)

**Harvest method:** Hand-picked, with double selection in vineyard, during second half of April.

**Soil:** Dark brown soils of alluvial origin and sandy loam texture, with subsoil frequently mottled with more rocky and gravelly composition.

#### WINEMAKING

**Maceration:** 20-25 days, with cold pre-fermentative maceration for four days at temperatures under 10°C (50° Fahrenheit).

**Extraction:** Traditional pumping-over.

**Fermentation:** Starts with active dry yeast (Bayanus); temperature 25°C to 28°C (77°F to 82°F).

**Aging:** 12 months in French and American oak barrels.

#### TASTING NOTES

**Appearance:** Intense ruby red color.

**Nose:** Intense nose of red fruit, cassis and leather.

**In mouth:** Round tannins with smooth touches of spices, plums, chocolate and toasted coffee beans in the finish.

#### PAIRING RECOMMENDATION

Mushroom-stuffed Beef Tenderloin.