



VIÑA AQUITANIA

CHILE



AQUITANIA RESERVA 2006

GRAPE VARIETY **100% Cabernet Sauvignon**

ORIGIN **Maipo Valley**

AGE OF THE VINE **15 years**

TYPE OF SOIL **Gravels**

YIELD **6 tons/ha**

DATE OF HARVEST **April 17th to 30th 2006**

1ST VINTAGE **2002**

Winemaking

HARVEST Hand-harvest in small 10KG boxes.
Hand-sorting on a conveyor belt.

FERMENTING In temperature controlled 5,729 gallons (21,700 L) stainless steel tanks. Eight days of fermenting at 77°F (25°C) with 3 pump-overs per day. Six days of post-fermentation maceration at 72°F (22°C). Malolactic fermentation in stainless steel tanks.

AGING Eight months:
50% in French oak barrels, 50% in stainless steel vats.

BOTTLING Light fining with egg white and bottling without filtration in February 2007. 3,500 cartons of 12 produced.

Analyses

Alcohol 14,5 % vol.

Total Acidity 3.61 g/L (H₂SO₄)

pH 3,57

Residual sugar 2,96 g/L

Tasting note

Nice ruby red.

Very elegant nose, combining red fruit, blackcurrant and spices.

Nice structure and smooth palate, ripe fruit. Soft and round tannins, well balanced. Drink now. (Last tasted : April 2011)