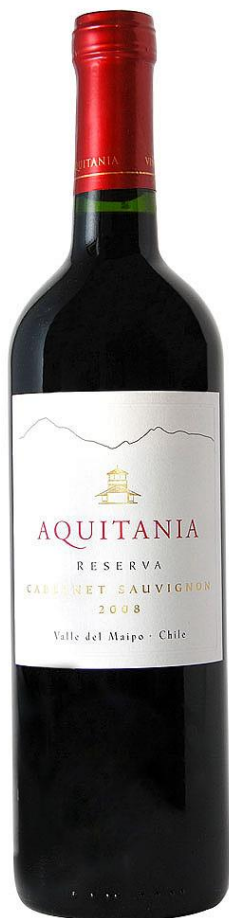




VIÑA AQUITANIA

CHILE



AQUITANIA RESERVA 2008

GRAPE VARIETIES **88% Cabernet Sauvignon – 12% Syrah**

ORIGIN **Maipo Valley**

AGE OF THE VINE **17 years**

TYPE OF SOIL **Gravels, Piemont de cordillère**

YIELD **7 tons/ha**

DATE OF HARVEST **3rd week of April 2008 (Syrah), 2nd week of May (Cabernet)**

1ST VINTAGE **2002**

Winemaking

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

FERMENTING Four days of cold-soaking at 5°C in temperature controlled 5,729 gallons (21,700 L) stainless steel tanks. Seven days of fermenting at 25°C with 3 pump-overs per day. Two weeks of post-fermentation maceration at 25°C.

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

BOTTLING Light fining with egg white and bottling without filtration on 24/07/09. 3,250 cartons of 12 produced.

Analyses

Alcohol 13.9 % vol.

Total Acidity 3.32 g/L (H₂SO₄)

pH 3.57

Residual sugar 2.39 g/L

Tasting note

Nice ruby red with purple glint.
Very elegant nose, combining plum, raspberry, blackcurrant with notes of pepper and clove.
The palate is round, smooth and fruity with a touch of vanilla from the barrels.
Drink now to 2012. (Last tasted : April 2011).