



VIÑA AQUITANIA

CHILE

## AQUITANIA RESERVA 2009

GRAPE VARIETIES **89% Cabernet Sauvignon – 11% Syrah**

ORIGIN **Maipo Valley**

AGE OF THE VINE **18 years**

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

YIELD **6 tons/ha**

DATE OF HARVEST **April 2009 (Syrah), May 2009 (Cabernet)**

1<sup>ST</sup> 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. 10 days of post-fermentation maceration at 23°C.

AGING 8 months:  
50% in French oak barrels, 50% in stainless steel vats.

BOTTLING Light fining with gelatine and bottling without filtration on July 2010. 8,000 cartons of 12 produced.

### Analyses

Alcohol 14 % vol.

Total Acidity 3.27g/L (H<sub>2</sub>SO<sub>4</sub>)

pH 3.64

Residual sugar 2.17 g/L

### Tasting note

Nice ruby red colour. Fresh and intense aromas of cassis, blackberry and a hint of eucalypt with aeration.

The palate is fruity and smooth, with good structure and soft tannins.

Long and seductive on the finish with spicy notes and hints of chocolate.

Drink now until 2015. (Last tasted : November 2012).