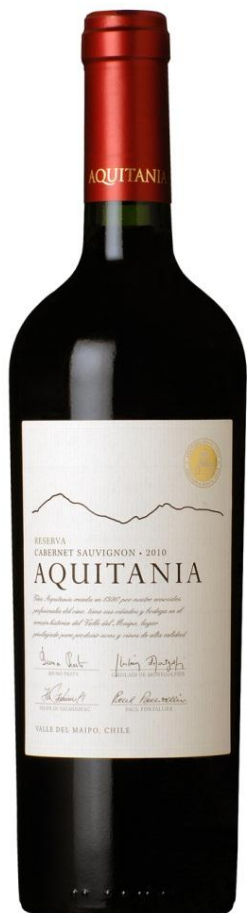




VIÑA AQUITANIA
CHILE



AQUITANIA RESERVA Cabernet Sauvignon 2010

GRAPE VARIETIES **100% Cabernet Sauvignon**

ORIGIN **Maipo Valley**

AGE OF THE VINE **19 years**

TYPE OF SOIL **Pied du Mont**

YIELD **6 tons/ha**

DATE OF HARVEST **At the beginning of May 2010**

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

BOTTLING Bottled on July 2011. 8000 cartons of 12 produced.

Analyses

Alcohol 14 % vol.

Total Acidity 3.50 g/L (H₂SO₄)

pH 3,56

Residual sugar 2.39 g/L

Tasting note

Nice ruby red colour. Very elegant nose, combining fresh red fruit, cassis and spices. Nice structure and smooth on the palate, red fruit and a note of toasted oak. Soft and round tannins, very well balanced with a long aftertaste.