



VIÑA AQUITANIA  
CHILE



## AQUITANIA RESERVA Cabernet Sauvignon 2011

GRAPE VARIETIES **100% Cabernet Sauvignon**

ORIGIN **Maipo Valley**

AGE OF THE VINE **20 years**

TYPE OF SOIL **Pied du Mont**

YIELD **6 tons/ha**

DATE OF HARVEST **At the beginning of May 2011**

### 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 March 2012. 8000 cartons of 12 produced.

### Analyses

Alcohol 14 % vol.

Total Acidity 3.75 g/L (H<sub>2</sub>SO<sub>4</sub>)

pH 3,4

Residual sugar 2.99 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.