

PORTA
RESERVA
CABERNET SAUVIGNON 2010
ACONCAGUA VALLEY

OUR VINEYARDS

Aconcagua Valley

River bed soil of low fertility
Semiarid and dry Mediterranean climate with high temperature amplitude

HARVEST

In Aconcagua at middle of April 2010.
10-11 Ton/hectare

VINIFICATION

100% of grapes were de-stemmed and softly crushed
Cold maceration for 3 to 5 days at 8- 10 °C
Alcoholic fermentation for 7- 10 days between 26 and 30°C
in stainless steel tanks with traditional pump over. The total time in contact with skins took more than 20 days

AGEING

80% was aged for 6 months in French oak

FINING & BOTTLING

No fining
Earth filtration before bottling

ANALYSIS

Alcohol: 13.7 %
Acidity: 3.3 g/L
pH: 3.6
R. Sugar: 3.2 g/L



TASTING NOTES

Mature and intense fruit with spicy notes fronting for supple black cherry, red fruit and hint of meat.
Good structure and good volume in the mouth with round tannins

FOOD MATCHING

Cheeses, pasta and meat

SUGGESTED SERVING TEMPERATURE

Serve between 16 and 18 °C