

CASA VIVA

GRAN RESERVA

CABERNET SAUVIGNON

Maipo Valley

2018

Deep red-purple color. The tannins are ripe and integrated. Maipo Cabernet Sauvignon is characterized by scents of cassis and mint. Some dried fig and raspberry appear as well, this vintage. The rich and ripe fruit blends effortlessly with vanilla and spice derived from oak barrels. This wine is dense and concentrated, with good length and the capacity to improve for the next 3-5 years.



WINE ANALYSIS

Alcohol 14.0%

pH 3.73

Total Acidity 4.79 g/L

Residual Sugar 2.1 g/L

VINEYARD Deep, gravelly, well-drained soils in the Maipo Valley are ideally suited for Cabernet Sauvignon. The grapes were sourced from different vineyards in the central and southern parts of the valley (Isla de Maipo and Hacienda Chada). Crop levels were an average of 8.5 tons per hectare (4 tons per acre).

HARVEST After a relatively cool and dry growing season, the grapes were harvested by hand between 16 and 27 April.

VINIFICATION Following harvest the grapes were sorted at the winery, destemmed and then crushed to tank. Fermentation occurred with selected yeasts, lasting two weeks with temperatures peaking at 32°C/91°F. Following the completion of fermentation the must was subjected to an additional week of post fermentation maceration. The wine was then pressed off the skins and put into 20% new, 80% used French oak barrels for 11 months during which time it was racked and returned twice. The wine was clarified with natural egg whites prior to bottling. A total of 9.300 cases were produced.

