

CABERNET SAUVIGNON RESERVA

2008



Pérez Cruz

THE PEREZ CRUZ VINEYARDS are situated in the Maipo Valley, 45 km. south - east of Santiago, surrounded by the foothills of the Andes Mountains. The area has a Mediterranean climate: wet in winter, with moderately low temperatures and hot and dry in summer, with moderately high temperatures. The spring is mild with occasional frosts and little rainfall and autumn is also mild with infrequent late showers. The rains are mainly concentrated in winter with an annual average of 500 mm. The summers are hot with temperatures reaching over 30° C. The influence of the Andes Mountains causes swings of over 18°C between day and night.

Temperatures gradually begin to decrease towards the end of summer, thus permitting a gradual ripening of the grapes and allowing them to maintain their fruit concentration and develop properly matured tannins.

The Liguai de Huelquén Estate, home of Viña Pérez Cruz, has colluvial - alluvial type of soils, formed by material from fluvial glaciers brought down by the waters flowing from the high Andes. These are piedmont soils, with a large number of stones, very good drainage and a low level of nutrients; all essential characteristics needed in the growing of grapes for the production of fine wines.

They are also deep soils, with no problem of surface ground water, which facilitates the development of the vines' root systems. The vineyard is isolated from other intensive crops and near the hills.

In the Maipo Valley, the 2008 harvest benefited from the usually ideal climatic conditions, in other words, a spring and summer without rainfall and maximum temperatures around 29° during the month of January. These conditions enabled us to obtain grapes with a great balance between sugar, structure, fruit concentration and aromas, finally achieving wines with identity, strength and the characteristic harmony so typical of the wines of Maipo Alto.

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Safra 2008. Almoço em 30/03/2018, Chácara Colombo. Confraria La Ribotta.

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*Pérez Cruz***TECHNICAL DATA**

The grapes were hand picked, beginning in the second week of April, looking for perfect ripeness of tannin and flavour. The lots were made to reveal the unique characteristics of every plot. The grapes were selected and cleaned on a sorting table. Before being transferred to the stainless steel tanks, the grapes were lightly crushed and passed through a heat exchanger for cold maceration lasting three to five days. To manage the extraction, careful pumping-over was done to extract the tannins gently during alcoholic fermentation. Finally the total maceration period was 24 days. Total barrel aging: 12 months.

This wine is a typical Cabernet Sauvignon from the Maipo Valley, a faithful reflection of the special features of Maipo Alto, with notes of ripe red fruits, black pepper, vanilla, dried fruit and a classic touch of herbal aromas, such as tarragon and laurel. In the mouth it is creamy, concentrated and with rounded tannins, a wine that transmits our terroir very well, reflecting at the same time the landscape where our vineyards are located. These characteristics make it an excellent alternative for lovers of good wine who are looking for an approachable wine to share.

Denomination of Origin: Maipo Alto Valley

Varieties: 90% C.Sauvignon, 6% Merlot, 3% Syrah and 1% Cot.

Filtering: Very light, avoiding over processing.

Origin: Liguai Estate, Huelquén, Paine, Maipo Valley.

Yield: 7.5 tons/ha.

Harvest: Hand picked.

Alc Vol%: 14.5%

Total Acidity: 3.85gr/l Sulfuric acid.

Recommended Serving Temperatures: 18° C

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