



WINE NOTES

RESERVE CABERNET SAUVIGNON

Wine
Reserve Cabernet Sauvignon

Vintage
2008 PROVA DA SAFRA 2010

Grape
Cabernet Sauvignon

Valley
Maipo

Harvest
Hand picked in 12-14 Kg. containers, then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels
Eight months in French Oak (70%) and American Oak (30%)

Aging Process in Bottle
Eight Months

Tasting Notes

Color
Brilliant and deep ruby red color

Aroma
With aromas of black fruits, hints of menthol and spices

Palate
Good structure and concentration with round tannins, persistent

Food Pairings
Red meats, barbecue and a large array of cheese

Cellaring potential
Best during the first 3 to 5 years kept at 14-15°C



<http://www.santa-alicia.cl/imgs/pdf/winenotes2009/WN2009-Rcabernet.pdf>

Tábua de queijos e embutidos.

Almoço em Salvador (BA), com muita chuva, no Hotel San Marcos, 21/10/2011.