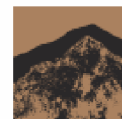


P O R T A



RESERVA / CABERNET SAUVIGNON

CABERNET SAUVIGNON
ACONCAGUA VALLEY
2007

Prebottling Analyses

pH: 3,59

TA: 3,14 (gr/l sulfuric acid)

Alc %: 14,1

Residual Sugar: 4 gr/l

VINEYARDS:

The vineyards are located near the Aconcagua River at the foot of Mt. Aconcagua. The ripening process is influenced by the sunny, warm, and rain-free Mediterranean climate.

VINIFICATION AND AGEING:

This wine was fermented in stainless steel tanks at 26–31°C (79–88°F). Traditional pumpovers and an additional 15 days of skin contact aided in extracting color and aromas. 80% of the wine was aged in French oak at least 6 months and the remaining 20% in stainless steel. The two were then blended with a fruity wine before bottling.

TASTING NOTES:

Bright, clean ruby-red in color. The fine, interesting aroma profile includes red and black fruits, mint, and spices.

Delicate, fruity, and elegant on the palate with good structure and nice ripe tannins.

This wine is recommended with cheeses, pastas, and red meats.

