

# SANTA Estampilla



## RESERVA Cabernet Sauvignon

Variety: Cabernet Sauvignon  
Appellation: D.O. Maule Valley  
Winemaker: Claudio Gonçalves  
Bottling: Estate bottled  
Alcohol: 13,5°

**Vineyards** The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

**Climate** The grapes were harvested by hand at the end of April. In order to extract color and aromas, the must underwent skin contact at low temperatures prior to alcoholic fermentation. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28° C, during a seven day period. The wine is then left to macerate for five additional days in order to extract tannins. The wine is then placed in oak barrels only for eight months to keep the balance of fruit and oak. Then bottled without filtering to maintain its extraordinary fruits qualities.

**Vinification** The grapes were harvested by hand in the middle of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are, stabilized and filtered carefully to keep all the fruit.

**Notes from our Winemaker** Our Cabernet Sauvignon has a rich and concentrated ruby-violet colour. The smell has Blackcurrant and black cherries. Elegant with good balance. Its tannins are soft and mature. A great choice to match with red meats, herby dishes or mature cheeses.

**Recommended serving temperature** Between 16° - 18°C

