



LA PALMA RESERVA CABERNET SAUVIGNON 2021

La Palma Reserva are wines made from selected fruit from our own vineyards that offer varietal expression in perfect harmony with the complexity that comes with the presence of oak. This collection of estate bottled wines offers the perfect opportunity to appreciate the potential of Chile and Cachapoal as a world-class denomination of origin.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Cabernet Sauvignon



Maturation

The grapes are machine harvested, de-stemmed and crushed. Then the must is pumped into a fermentation tank and inoculated with selected yeasts. During fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. Pressing takes place when the necessary amount of color, flavor and tannin is extracted. The pressed wine is kept separate. Malolactic fermentation usually occurs naturally. The wine is aged for 6 months in French oak.



Nose

Intense and of great character with aromas of cherries, blueberries, cassis and pepper but also has a side of herbs together with cedar and graphite added to a long and persistent finish.



Palate

Concentrated and fruity, with a smooth and silky texture. Elegant tannins and concentrated fruit.



Food Matches

This Cabernet Sauvignon is an ideal wine for a chickpea stew or baked pork ribs and grilled red meats. Serve between 16 to 18 degrees and drink from today until 2024



Storage temperature

Optimal 15°C

ALC/VOL: 13,5% ACIDITY: 5,09 (tartaric acid) RS: 2,2 PH: 3,71

