

RAYUN

GRAN RESERVA

CABERNET SAUVIGNON GRAN RESERVA MAIPO 2013

It is a complex wine with aromas of dried figs, candied fruit, vanilla, coconut and almonds. It has a good volume, soft tannins and well integrated. It is persistent and has a nice finish.

WINEGROWING

Harvest Year: 2013
Appellation: Maipo Valley
Year in which vineyards were planted: 1995
Yield: 10 tons/ha
Month of harvest: Mid April

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 5 hours at 10°C, pre-fermentation, and post fermentation maceration for 20 to 25 days to extract volume and density.

Fermentation: 10 days, starting at low temperatures up to 24°C, in order to preserve the fruit character and avoid the tannin over extraction.

Malolactic fermentation: yes

Ageing: 12 months in French and American oak. At least 6 months of bottle keeping.

ANALYTICAL INFORMATION

Composition: 100% Cabernet Sauvignon
Alcohol (% vol.): 14,5
Ph: 3,62
Total acidity (exp. in gr/Lt of Tartaric Acid): 5,25
Residual Sugar (gr/Lt): 3,36

