

GRAN RESERVA  
CABERNET SAUVIGNON  
2015



DOS ALMAS  
Famiglia Zonin



#### VINEYARDS

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<b>VARIETY</b>	Cabernet Sauvignon
<b>DENOMINATION OF ORIGIN</b>	Maipo Valley
<b>SOIL</b>	Granite and gravel/stones with high permeability. 0.6 to 2m. deep.
<b>HARVEST</b>	<p>There was a fair amount of temperature variation throughout the 2015 ripening season. This meant we had to go through every vineyard block thoroughly, tasting the grapes and defining the correct harvest date. No rainfall during the ripening period meant perfectly healthy bunches yielding wines with good fruit concentration, balanced acidity and moderate alcohol.</p> <p>We harvested between 25th and 30th April at which point the grapes were showing optimum organoleptic quality of aromas and ripeness of tannins. Bunches were picked manually, transported and sorted at the winery.</p>

#### VINIFICATION

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<b>FERMENTATION</b>	A pre-fermentation cold maceration was carried out to extract the most colour and aromas, followed by fermentation in stainless steel tanks.
<b>AGEING</b>	70% of the wine was aged in French oak for 10 months, followed by 3 months in bottle before release.
<b>TECHNICAL DATA</b>	Alcohol: 13% ABV; pH: 3.60; Tartaric Acid: 5.6 g/L; Acidity: 3 g/L
<b>AGEING POTENTIAL</b>	7 years in optimal cellaring conditions.

#### TASTING NOTES

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<b>COLOUR</b>	Deep ruby red.
<b>NOSE</b>	Intense and expressive with fresh red and black fruits, particularly showing strawberries, raspberries, blueberries and cassis combined with aromas of black pepper, caramel, tobacco and chocolate.
<b>PALATE</b>	Balanced with good structure, perceptible acidity and ripe tannins. Long and persistent fruity finish.

#### PAIRINGS

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We recommend serving at 16°C. Goes well with mature cheeses, grilled meats and well-seasoned dishes.