RAVANAL

GRAN RESERVA

CABERNET SAUVIGNON

Tasting Notes

Special selection of wine, aged for 12 months in barrels Made of French and American oak. Its deep ruby red color is pleasantly complemented by aromas of ripe red fruits, vanilla, chocolate, and hints of tobacco. Soft tannins, balanced, with excellent structure and persistence. Excellent with all types of red meat.

Variety: Cabernet Sauvignon

Region of origin: Colchagua Valley

Soil: Deep, clay loam with drip irrigation.

Altitude: 250 m above sea level

Climate: Mediterranean, dry and with Warm temperatures. Marked by low atmospheric humidity and a wide day-night temperature variation, the The most relevant issue is the high radiation daytime sunshine and refreshing breeze coming from the mountain range in the evening.

Vineyard training: Trellis tall vertical.

Harvest Date: 4th week of April

Alcohol content: 13.5% v/v