

CONDOR PEAK

RESERVE Cabernet



ANDEAN
VINEYARDS



Variety Cabernet Sauvignon 100%

Soil Sandy with loose-clay soil.

Process Hand harvesting.
Destemming.
Cold skin maceration for 2 days at 8°C.
Addition of selected yeasts.
Fermentation at 23° - 29°C during 15 days.
Subtle contact with oak.
Pneumatic press.
Controlled natural malolactic fermentation.
Stabilization.
Filtration.
Bottling.

Presentation 750 ml.

Description Deep red colour, the nose and palate convey harmonious ripe blackberry and plum, underpinned by elegant smoke and vanilla notes from a clever touch of oak.

Suggestions Perfect partner to drink with red meat dishes, spicy sausages and cheese.

Drinking temperature 15°C-18°C.

