



BAJO SIETE

RESERVA

CABERNET SAUVIGNON

2015

WINEMAKER'S NOTES

Once the harvested fruit reached the winery, it was destemmed but not crushed, and care was taken not to break the berries. All of the tanks underwent a 5-day pre-fermentation cold maceration at 10°C. Alcoholic fermentation lasted approximately 7 days at 27°–29°C with 3 pumpovers per day. The volume of pumped must as well as the incorporation of air depended on the stage of fermentation and enological tastings. Total maceration time was 20–25 days. The wine was later lightly filtered and bottled.

AGING

60% of the final blend was aged in previously used French and American oak barrels for 9 months.

HARVEST REPORT

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening.

Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

TASTING NOTES

Deep, intense color with cherry-red nuances that show the wine's freshness. Aromas of ripe red fruits such as raspberries and plums predominate on the nose, complemented by spices, smoke, and sweet notes that come with its time in oak. The smooth palate has great body and the variety's characteristics structure and potency along with soft, round tannins and a refreshing finish.

FOOD PAIRING

Excellent with pork ribs, sausages, spicy stews, and grilled and roasted meats.

Appellation:	Colchagua Valley
Vineyard:	San Rafael
Location:	Lolol
Composition Varieties:	97% Cabernet Sauvignon 2% Merlot 1% Malbec
Alcohol:	13,5°
pH:	3,63
Total Acidity:	5,43 g/L
Residual Sugar:	3,78 g/L

