

# X-Tasis Gran Reserve

## CABERNET SAUVIGNON 2014

### Origin

Denomination of Origin:	Maule Valley
Vineyard of Origin:	San Rafael
Block:	Nº 2 El Cóndor
Distance from the Ocean:	70 km
Soil Type:	Young and shallow volcanic sediments.
Climate:	Mediterranean, strongly influenced by the Pacific. Dry summers and cold, rainy winters.
Exposure:	Flat.
Vine Age:	17 years
Yield:	9 tons/hectare

### Composition

Varieties: 93% Cabernet Sauvignon / 04% Cabernet Franc / 03% Petit Verdot

### Analysis

Alcohol:	13.5% by volume
pH:	3.49
Total Acidity:	5.4 g/L
Residual Sugar:	2.0 g/L

### Aging

Barrel Aging:	100% of the wine, 18 months
Barrel Type:	French oak barrels, 25% new
Aging Potential:	8+ years

### Winemaker's Comments

The fruit was hand picked, brought to the winery, and rigorously selected to eliminate any extraneous or undesired matter. The grapes were then destemmed but not crushed to minimize berry breakage, and deposited into small, stainless steel tanks. Alcoholic fermentation lasted approximately 7 days, with temperatures that fluctuated between 24°–28°C with 2–3 pumpovers per day depending on the stage of fermentation and enological tastings. Total maceration time was 26–30 days. After fermentation the wine was aged for 18 months in 300-liter French oak barrels, where malolactic fermentation took place naturally. The wine was finely filtered prior to bottling.

### Harvest Report

The 2013–2014 season will go down in history as a cold vintage. A series of multiple-day spring frosts in the second half of September had serious consequences on yields, not only in Maule, but throughout the entire country. Induction and fruit differentiation were seriously affected, and yields were reduced in all red varieties. Temperatures were cool from budbreak through veraison (September 2013–January 2014), which slowed the phenological progress of the plants. The situation changed in the second half of the season (January through March), and higher heat, in conjunction with the lower crop loads, allowed the plants to recover from the phenological delay. Finally, harvest was pushed back by approximately two weeks, and the resulting wines have more moderated alcohol levels, higher acidities, and overall fresh fruit characteristics.

### Tasting Notes

Our ruby-red 2014 Single Vineyard Cabernet Sauvignon has an intense aromatic profile that melds notes of fresh fruits such as cherries and strawberries with a more pronounced blackcurrant character and mineral and graphite notes on the backdrop for a wine with great typicity. Subtle notes of oak appear with a touch of cedar as well. The soft tannins play an important role on the firm palate, and the end result is a wine with tremendous richness and elegance with a long and refreshing finish.

### Food & Wine Pairing

Well-seasoned grilled and braised red meats as well as stewed vegetables, and empanadas.

