



AROMO RESERVA PRIVADA

Cabernet Sauvignon 100%

Maule Valley

Vineyards, Vinification and Aging

Training System: VSP.

Pruning: Any vineyard has spur cordon and another has cane with 8 to 10 buds.

Yield: 11.500 - 14.500 kg/ha.

Harvest: By hand.

Date of Harvest: first and second week of April

Maceration:

Fermentation: Addition of select yeasts. AF is conducted between 26°C and 28°C (78,8°F – 82,4°F) for 5 to 8 days. MLF takes place in the presence of oak.

Aging: 60% of the wine in French (70%) and American (30%) oak for 6 months.

Tasting Notes

Color: Bright ruby red.

Nose: Intensely ripe red fruits, with hints of prunes and spices.

Palate: A delicate and fruity palate, with good structure and abundant tannins that leave a sweet sensation. Some chocolate and smoke in the aftertaste.

Analysis

Alcohol: 13.5 % vol.

Residual sugar: < 3.5 g/L

Total acidity: 4.50 -5.90 g/L in C4H6O6

PH: 3,50-3,65

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14,5 Kg.

Cases per pallet: 1,0 m x 1,2 m = 14x5 = 70 cases