

LAGAR DE BEZANA

ALUVIÓN GRAN RESERVA

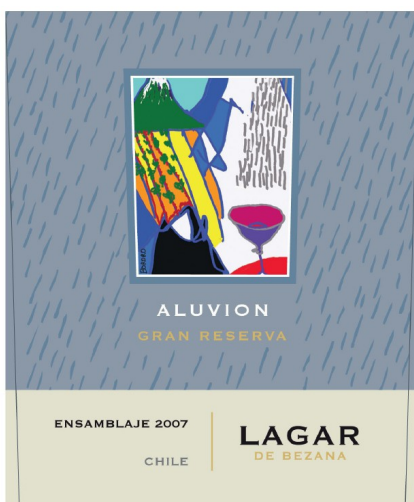
Description: We seek an Alto Cachapoal *terroir*-driven blend. Complex flavors of cassis, dried figs, and blackberries with touches of chocolate and smoked meats. Elegant and full-bodied.

Label Notes: Our label was painted by the renowned Chilean artist Bororo.

S.R.P.: \$29

Total Production: 800 cases

UPC: 852282002988



Winemakers: Meinard Bloem & Cristóbal Undurraga

Estate Vineyard: Fundo La Esperanza Codegua in Alto Cachapoal, Chile

Soil: Silty soils on top of a deep and well-drained gravel subsoil

Varietals: 50% Cabernet Sauvignon, 35% Syrah, and 15% Carmenere

Average Age of Vines: 16 years

Altitude: 2,130 feet above sea level

Density: 1,400 plants per acre

Production: 1.75 kg per plant

Sustainably Farmed: 100%

Harvest Method: By hand

Sorting: Manual selection

Winemaking: 7 day pre-fermentation maceration and 40 day post-fermentation maceration. 15% bleed-off, 4 pump-overs per day, no filtering or fining.

Malolactic Fermentation: 100% Spontaneous

Aging: 100% of wine spent 12 months in French oak barrels

Alcohol: 14.5

Residual Sugar: 3.12 g/L

Acidity: pH of 3.4; TA of 3.8 g/L

YOUR TASTING NOTES:

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