

CABERNET SAUVIGNON

RESERVA

2013

VARIETAL COMPOSITION	90% CABERNET SAUVIGNON, 5% SYRAH, 5% PETIT VERDOT
VALLEY	ALTO CACHAPOAL
ALCOHOL	13,8%
PRODUCTION	3.500 CASES (9L)



VINEYARD

Lagar de Bezana's vineyard and winery are located on 54 ha estate called "La Esperanza" in the Rancagua Area of the Upper Cachapoal Valley, at the foot of the Andes Mountains at 650 m (2,100 ft) above sea level. The Cachapoal Valley has a Mediterranean climate with a warm, dry season from September to April. Rainfall is about 450 mm (20 in) per year, which falls mainly in winter, between May and August. One of the main characteristics of the climate close to the Andes are the large differences between day and night temperatures, which can be as much as 20°C (40°F) during the ripening season.

The soils in this part of the valley are alluvial in origin, very gravelly, well drained and deep. Since the soils are very poor, plant vigor and yields are naturally restricted. Root growth and plant health is encouraged by careful drip irrigation when necessary.

Cool temperatures, despite a few heat spikes in late December and early January, characterized the 2013 growing season. Rainfall by the end of April did no damage, and harvest occurred later than normal, during the second half of April, under excellent conditions.



WINEMAKING

The grapes were hand picked and transported in small cases to the winery, where bunches were carefully selected, destemmed and deposited by gravity into small stainless steel tanks, keeping crushing at a minimum. The grapes underwent a 5 day cold maceration at 7°-10°C (45°-50°F) followed by fermentation with native yeasts at 24-26°C (75°-80°F). During fermentation, regular punch-downs and aerated pump-overs are performed. Alcoholic fermentation was followed by extended maceration for up to 15 days prior to pressing. The wine was transferred to mostly French oak barrels, where malolactic fermentation occurred during the following spring. The wine was then racked, sulfited, and returned to the barrels, to complete an average of 8 months ageing. Other varietals are included in minor percentages in the final blend, to increase complexity and to create a wine of consistent quality every vintage. Unfined, the wine was only lightly filtered before bottling.

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TASTING NOTES

Typical for vineyards on alluvial soils close to the Andes Mountains, our Cabernet Sauvignon has very fresh and delicate aromas of cherries, blackcurrants and raspberries, which are mixed with savory and spicy hints of pepper, grilled nuts and cloves. On the palate it is medium bodied with remarkably velvety tannins and a long and satisfying aftertaste.