ORTALDELALTO

RAN RESERVA



VARIETY CABERNET SAUVIGNON 2019 (100 %)

ORIGIN Maule Valley

VINEYARD

Vineyards located in the southern limit of the Maule Valley. Soils are thin, with clayish structure, with low yields. Summers are warm and dry, ensuring a perfect maturity of the berries. Exposure to predominantly southern winds provide good ventilation, ensuring healthy vines.

We include 15% of cabernet sauvignon from Curico Valley to add more red fresh fruit and high acidity Vineyard yield: 15 ton/ha Harvest date: Second week of April.

TECHNICAL NOTES

Grapes were handpicked in mid - April to obtain a perfect balance between sugar and ripe tannins. Fermentation took place in 9 days at temperatures of 28-30°C, with post-fermentation maceration for 5 days according to tasting. 85% of this wine was kept for 10 months in French and American oak barrels, while the rest of it in inox to preserve fruity aromas. This wine is neither treated, nor filtered to preserve natural aromas and body. It is bottled and cellared for 56months before released.

TASTING NOTES

Intense red ruby color with complex aromas that remind red fruits and plums, adding hints of spices delivered by the wood. Very pleasant and complex aroma. Harmonious, with good fruit structure and round tannins, delivers a long aromatic persistence touch of fine wood, chocolate brown and moca. Long Remaiinder in mouth, persist and hight acidity. It is suitable to be consumed immediately or continue to evolving favorably for several years.

SERVE Serve at 17°C. Recommended for spiced recipes, red meats, or ripe cheese.