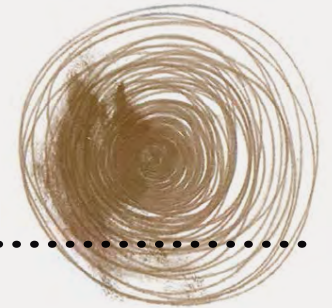




MARAY

GRAN RESERVA

CABERNET SAUVIGNON 2017



ORIGIN

This vineyard is located in the Metropolitan Region, in a transversal mountain chain belonging to the Coastal Range.

CLIMATE

The vineyard is planted on a gentle, south-facing slope and therefore receives much less sunshine in the summer, making it cooler. Further up the slope there is abundant very old native vegetation. The area is quite windy in the afternoons because of its proximity to the Maipo river gorge. All of these factors make this vineyard a cooler place than the rest of Maipo. The grapes therefore ripen more slowly, producing fresher and more elegant wines.

PRODUCTION AND AGEING

Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the first week in April, when this variety had reached the optimum phenolic ripeness. The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred after the alcoholic fermentation. The wine was aged in French oak barrels for ten months.

TASTING NOTES

Intense ruby in colour, this Cabernet Sauvignon is notable for its good body and structure. It has upfront aromas of cherries, violets, cassis and smoke, complemented by hints of toast. Well-rounded in the mouth, with balanced, silky tannins and great structure, it achieves a good balance between fresh acidity and abundant fruit.

TECHNICAL INFORMATION

Varieties: 100% Cabernet Sauvignon
Yield: 8.000kgs per ha
Harvest: First week of April
Alcohol (Vol%): 14%
PH: 3.38
Total Acidity: 3.69 g/l (Tartaric Acid: 5.66 g/l)
Residual Sugar: 2.94 g/l

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