

Gran Reserva

Conde de Velázquez

Cabernet Sauvignon - Estate Vintage



Vinification & ageing

Hand-picked and fermented in temperature-controlled stainless steel tanks (28°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release

Tasting notes

90% Cabernet Sauvignon, 5% Cabernet Franc and 5% Carmenère. This Cabernet Sauvignon has a subtle blending of Cabernet Franc to excentuate floral tones. Estate Bottled in the high foothills of the Andes at the vineyards of San Esteban. Elegant and complex. Notes of cedar, tobacco and mint chocolate, with silky, smooth tannins. An extremely round wine, with a long fresh finish.

ANALYTICAL DATA

Alcohol	14.2	% by vol.
Total Acidity	5,5	g/L (Tartaric)
Volatile Acidity	0,50	g/L (Acetic)
pH	3.64	
Residual Sugar	3.2	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

Horacio Vicente Mena

Main Export/Distribution:

Roy P. Schneider

Av. Vitacura 3568 Of.1201, Vitacura - Santiago - Chile
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USA Distribution/Import office:

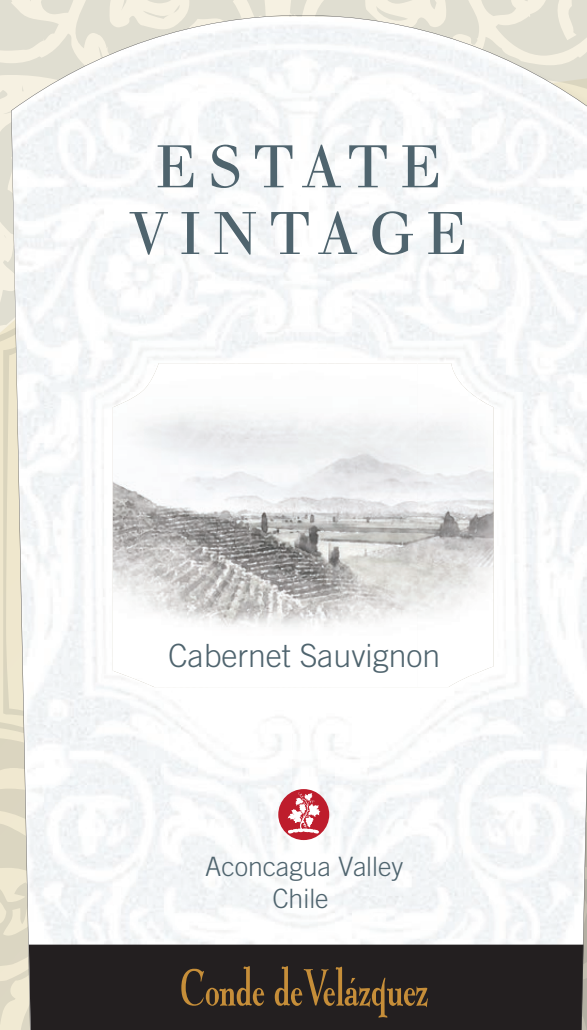
Mark Melone

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Estate Bottled at the San Esteban Vineyards