



GRAN FAMILIA CABERNET SAUVIGNON

VINTAGE 2003

Chief Winemaker Marcelo Retamal

Winemaker Felipe Müller

Wine Advisor Adriana Cerda

Grape Variety 91% Cabernet Sauvignon
7% Malbec
2% Carmenere

Apellation Maipo Valley

Soil Alluvial with its origin around 7000 years ago (older terrace) during the Holocene in the Quaternary Era, the soil profile is a mix of sand, clay and gravel of different sizes, with a very deep rooting system.

Production The grapes were hand-picked at the point of optimum phenolic ripeness on 23 April, coming from the "Old Vines" section of the vineyard, which contains vines with an average age of 35 years and with 10,000 plants per hectare. The natural yield per plant was from 0,5-0,7 kgs, in this way achieving a really exceptional ripeness and quality of fruit. The grapes were selected, destalked and then fermented under strict temperature control in small stainless steel tanks and later underwent a post-fermentation maceration for one week and the total time in the tanks was 27 days

Ageing The wine was aged for 18 months in 100% French oak barrels.



Intense red colour with a hint of dark violet. On the nose, it is intense, deep, fresh, elegant and complex with lots of dark fruits such as cherry, blackcurrant, plumb, cranberry, violet, wood, tobacco and vanilla, which deliver an immense complexity of aromas that gradually reveal themselves in the glass. In the mouth it has great structure, full and with very round, ripe tannins, well-balanced and complex, expressive with great variety of flavours deriving from the French oak which gives it extra complexity and depth. A long and very pleasant finish. A great wine to age.

Cellaring Recommendations

Up to 10 to 12 years

Suggestions

Serve at 17°C. Ideal with red meats, lamb, goose, rabbit, duck and calf's tongue. Delicious!

DESCORCHADOS GUIDE 2006, BY PATRICIO TAPIA

90 POINTS