

**GRAN FAMILIA CABERNET SAUVIGNON****VINTAGE** 2002

Chief Winemaker Marcelo Retamal
Winemaker Felipe Müller
Wine Advisor Adriana Cerda
Grape Variety 91% Cabernet Sauvignon
 7% Malbec
 2% Carmenere

Appellation 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 handpicked at their optimal phenolic maturity and then underwent through a careful selection. Then they were destalked and fermented at controlled temperature in small tanks. The maceration took place after the alcoholic fermentation.

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



Deep red colour with violet hints, on the nose is elegant, complex and rich with layers or aromas that remind black fruit as blackberry, cassis, cherries, violets, smoke and forest. On the palate is full bodied and well balanced with incredible concentration of fruit. The tannins are sensational, velvety and supple, filling the mouth majestically. It walks a balanced tightrope between power and finesse. The oak is perfectly integrated with the fruit giving the wine an extra complexity and depth. Beautifully long finish.

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!

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