

Tierra del Sol Reserva

Cabernet Sauvignon

Appellation: Limarí Valley, Chile

Vintage: 2014

Alcohol: 13,5% by Vol.

Winery: Bodegas Tierra del Sol

The sun is a vital component of every wine growing region: it is one of the reasons why each variety of grape expresses its unique character.

This is why the Tierra del Sol (Land of the Sun) project aims to identify the grapes that have best adapted to each region.

Winemaking:

High vertical vine training with 6,850 plants per hectare.

Low yield: maximum production 2 bottles per plant.

Grapes are hand harvested in 20kg boxes during the first week of April.

Fermented at 28°C in temperature controlled stainless steel tanks. The wine is then left with its solid parts for 12 to 15 days to macerate, then matured in French oak barrels for 6 months

Tasting notes:

Intense dark red color. Elegant and fruity, with red berries, ripe plums, chocolate and pepper notes.

Fruit and oak are perfectly balanced, round and silky on the palate .

Perfect for fine pasta, mature cheese and poultry.



UPC 827599900920
CASE CONTENT: 12x750ML
CASE WEIGHT: 37 Lb.
CASE QTY per pallet LAYER: 14 (70 total)

