






MOMENTOS

RESERVA

This wine was born out of a series of magical moments  orchestrated by the two Masters of the Cachapoal valley; the Andes  and the Pacific Ocean , that allied with our moments of wisdom  are transformed in moments of pleasure, experience and celebration of life . With a great balance of fruit, elegance and complexity, it is the perfect accompaniment to special Moments.

MOMENTOS RESERVA CABERNET SAUVIGNON 2014

Vintage	2014
Grape Composition	100% Cabernet Sauvignon
Appellation	Cachapoal Andes

WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Eight days
Temperature	25-28 °C 77-82 °F
Malolactic fermentation	Yes
Ageing Process	Aged in French and American oak barrels for four months
Yield	18 Ton/há

LABORATORY ANALYSIS

Alcohol	13,5 % vol.
Total Acidity	3,01 g/L (H2SO4)
Residual Sugar	1,59 g/L
Ph	3,75

TASTING NOTES

Color	Deep red ruby with dark purple hues.
Nose	Aromas of red fruits like raspberries and cherries with a hint of spices.
Palate	Fruity, with soft, juicy tannins and a pleasant finish.

SERVING AND FOOD PAIRING

Perfect with red meat and game, cold meat, strong and mature cheeses. Serve at 13-18° C | 55-64° F.

CELLAR KEEPING

Up to five years in a fresh, ventilated and dry place. T° not less than 10° C | 50° F, not more than 18° C | 64° F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.



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