

SANAMA

RESERVA

SANAMA wines come from our vineyards in Santa Amalia, located on the generous alluvial soils of the Cachapoal Andes Valley. A local wicker design celebrates Chilean culture, eternalizing the centuries-old art of wicker weaving and local craftsmanship. Chilean roots are blended with our founder's European heritage to create contemporary, fresh and well-balanced wines.

SANAMA CABERNET SAUVIGNON 2014

Vintage	2014
Grape Composition	100% Cabernet Sauvignon
Appellation	Cachapoal Valley

WINEMAKING HIGHLIGHTS

Maceration	Two days in 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 plums 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, sausages, strong and mature cheeses.
Serve at 13-16 °C | 55-61 °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.





VIÑA LOS BOLDOS
FAMILY WINE ESTATE

Tasting Notes

Appearance

Nose

Taste

Comments
