

9 LIVES RESERVE



CABERNET SAUVIGNON 2018

ANALYSIS

Alcohol	13,5%
pH	3,67
Total Acid	4,87 (Tartaric Acid)
Residual Sugar	2,8 g/L

ORIGIN:

Central Valley, Chile.

HARVEST:

20% of the harvested grapes undergo pre fermentation maceration for 5 days at 32°F. The rest begins the alcoholic fermentation as soon as the grapes are received in the winery. The process occurs between 78-83°F for 7 days. Once the fermentation is over the wine has oak guard for 9 months.

TASTING NOTES:

Aromas: Strawberries and figs entwined with tobacco and vanilla coming from the oak guard.

Flavors: Smooth and structured tannins for a balanced wine.

Serve: With meat and mature cheese at 59-63°F.