



TRISQUEL

GRAN RESERVA

IS THE EXPRESSION OF CLIMATE, SOIL AND WATER. THREE ELEMENTS THAT COMBINE AND BALANCE ONE ANOTHER TO BRING WINE INTO EXISTENCE. THREE INTERLOCKING SPIRALS. THREE TEXTURES.

ORIGIN:

The grapes for this wine are from the Curicó Valley. Through the different vine stocks we were able to obtain complimentary characteristics to achieve a mature and concentrated wine of solid character.

WINEMAKING:

The grapes for producing this wine are handpicked between March and April of each year. Grapes are first brought to fermentation tanks and then to American and French oak barrels, during 12 months, to attain maturity and complexity.

TASTING NOTES:

This wine presents a very beautiful ruby red color. The nose is very intense and complex, showing aromas of blackberries combine with some mocha hints from the barrel aging. In the mouth, it is kind of sweet, with a nice structure and balance, with ripe tannins and a long finish.

FOOD PAIRING:

Ideal for red meats, aged and mature cheeses.

TECHNICAL INFORMATION:

APPELLATION	: Curicó Valley
VARIETIES	: 100% Cabernet Sauvignon
ALCOHOL	: 13,5 %
TOTAL ACIDITY	: 5 g/l
RESIDUAL SUGAR	: 2,4 g/l
PH	: 3.6

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— PASION FAMILIAR —

CABERNET SAUVIGNON

2018

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