



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 Cabernet Sauvignon grapes used in this wine come from carefully selected vineyards from the Maipo valley, where excellent weather and soil conditions give fruit to the best specimens of this variety.

WINEMAKING:

Grapes are handpicked in early April and then transferred to fermentation tanks. The wine was aged in French oak barrels for 12 months for adding complexity.

TASTING NOTES:

This wine features a deep and intense ruby red color. Complex in the nose, it reveals fruity notes such as cherry and blackberry intertwined with sweet and spicy aromas of black pepper and mocha from the barrel. Sweet and juicy in the mouth with good structure and ripe, smooth tannins.

FOOD PAIRING:

Ideal for red meats, aged and mature cheeses.

TECHNICAL INFORMATION:

APPELLATION	: Maipo Valley
VARIETIES	: 100% Cabernet Sauvignon
ALCOHOL	: 14,5 %
TOTAL ACIDITY	: 5,5 g/l
RESIDUAL SUGAR	: 2,5 g/l
PH	: 3.55

ARESTI

— PASION FAMILIAR —

CABERNET SAUVIGNON GRAN RESERVA

