



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:

Cabernet Sauvignon, Syrah and Petit Verdot make up this assemblage 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 whole harvest is handpicked between March and April of each year, once each variety ripens under the optimum conditions. Grapes are first brought to fermentation tanks and then to American and French oak barrels to attain maturity and complexity. The aging period that lasts between 8 and 12 months, depending on the variety, and followed by the blending process.

TASTING NOTES:

This wine presents an intense, dark ruby red color. On the nose, it is complex showing fruity notes to plums and blackberries with flowery aromas combine with mocha and coffee hints from the barrel aging. Sweet and juicy in the mouth, it has nice structure and soft, ripe tannins.

FOOD PAIRING:

Ideal for lamb, red meats, aged cheeses and nuts.

TECHNICAL INFORMATION:

APPELLATION	: Curicó Valley
VARIETIES	: 44% Cab. Sauvignon / 42% Syrah / 14% Petit Verdot
ALCOHOL	: 13.5%
TOTAL ACIDITY	: 5 g/l
RESIDUAL SUGAR	: 2.5 g/l
PH	: 3.5

ARESTI

— PASION FAMILIAR —

ASSEMBLAGE GRAN RESERVA

