



TRISQUEL

Series

ARESTI
— PASION FAMILIAR —

INNOVATIVE AND UNIQUE WINES FROM THE CURICÓ VALLEY.

FROM THE ANDES MOUNTAINS TO THE PACIFIC OCEAN. AN EXTREME ENO-AGRONOMIST PROJECT CONVERTING THE “TRANSECT AXIS” OF THE CURICÓ VALLEY, FROM EAST TO WEST, TO PRODUCE UNIQUE AND EXCLUSIVE WINES, WITH THE NEW CLIMATE DIVERSITY AT THE CURICÓ VALLEY.

CABERNET SAUVIGNON PARRAS FUNDADORAS

ORIGIN:

This wine comes from the FOUNDATIONAL GRAPEVINES, the first vines planted by Don Vicente Aresti A. towards 1951 in the Micaela estate. With more than 65 years of age, this vineyard has reached the necessary balance to produce grapes with a high concentration in color and aromas, with round and sweet tannins.

WINEMAKING:

The grapes were harvested by hand and transferred in bins to the cellar, where it was vinified in low capacity containers, both concrete and stainless steel. The fermentation took place at high temperatures, at 28 - 30 °C in order to extract the greatest amount of its noble tannins. When the alcoholic fermentation was finished, the wine was taken to French and American Oak Barrels (30% first use). After 12 months, the wine was bottled.

TASTING NOTES:

This ruby red color wine shows aromas of ripe fruit like plum and strawberry, with some touches of hazelnuts, anise and coffee. In the mouth is silky, with sweet tannins and a juicy end.

FOOD PAIRING:

Perfect with all kinds of red meat, such as veal on the grill or a boeuf bourguignon. It is also a good alternative to go with pasta with bolognese sauce.

TECHNICAL INFORMATION:

APPELLATION : Curicó Valley
VARIETIES : 100% Cabernet Sauvignon
ALCOHOL : 14%
TOTAL ACIDITY : 5 g/l
RESIDUAL SUGAR : 2 g/l
PH : 3.5

IDEAL TEMP.:

14 a 18°C

