Gran Reserva



Valle Alto Red - Eco Farming

Vinification & Ageing

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 70% French and 30% American 225-litre oak barrels for 12 months. After the bottling this wine was aged for at least 3 additional months before release.

Tasting notes

60% Cabernet Sauvignon and 40% Syrah. Bright red color, with complex aromas such as dark cherry, spice and vanilla. The elegance of Syrah and the strength of Cabernet blend to create this rich textured wine.

ANALYTICAL DATA

Alcohol	14.4	% by vol.
Total Acidity	5,31	g/L (Tartaric)
Volatile Acidity	0,45	g/L (Acetic)
рН	3.58	
Residual Sugar	3.0	g/L

Analytical data may vary from one lot to another.

Winery:

San Esteban, Los Andes, Chile

Winemaker:

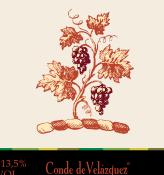
Horacio Vicente Mena

ECO-FARMING

Estate Bottled



D.O. Aconcagua Valley ~ Chile



Main Export/Distribution: Roy P. Schneider

Av. Vitacura 3568 Of. 1201, Vitacura - Santiago - Chile Phone: (56-2) 245 0646 Fax: (56-2) 245 0677 Mobile: (09) 331 3594 E-mail: roypschneider@yahoo.com

USA Distribution/Import office: Mark Melone

Vice President & General Manager WTWM Imports Inc., 1602 East 18th Street, San Angelo, Texas 76903 Phone: 325 653 6806 Fax: 325 653 7392 E-mail: condewines@verizon.net www.condewines.com

Estate Bottled at the San Esteban Vineyards