**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:

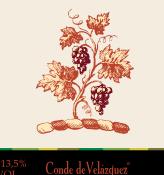
Horacio Vicente Mena

# ECO-FARMING

Estate Bottled



D.O. Aconcagua Valley ~ Chile



#### Main Export/Distribution: Roy P. Schneider

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## **Estate Bottled at the San Esteban Vineyards**