

# FOYE

GRAN RESERVA

CABERNET SAUVIGNON



## VARIETY

Cabernet Sauvignon

## TASTING NOTES

Deep bright violaceous red.

Pleasant red fruits aromas with a hint of spicy notes as pepper and cumin. It has also some herbal aromas like tobacco. It is a fruity wine elegant tannins and toasted notes at the end. It is very pleasant in the mouth with a good structure and balance, long ending.

Pairing: Enjoy with all kind of red meats, lamb, steak, rabbit, barbe-cues and ripe cheese.

Aging potential: It can be enjoyed now or cellared for 5 years or more.

Serving temperature: 16-18°C

## APPELLATION

Maule.

## VINEYARD

20-years old vineyard located 32 Km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.

## CLIMATE

Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.

## SOIL

Medium-to-shallow depth soil with a mixture of clay and sandstone in a rocky profile of granite and alluvial origin.

## HARVEST

Manual and mechanized harvest, de-stemming in the field beginning the second week of April.

## FERMENTATION

Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during MF

## AGING

25% in third- and fourth-fill barrels, concrete vats, 6 months.