
REWE GRAN RESERVE

CABERNET SAUVIGNON 2013

Line: Gran Reserve

Appellation of Origin: Lontué Valley

Composition: 100 % Cabernet Sauvignon

Harvest: The grapes were hand-harvested into 13 kg bins between the first and third weeks of April 2013.

Winemaking

Once received at the winery, the clusters were selected and then gently pressed without solid pumping.

They were then subjected to a pre-fermentative maceration for 72 hours at between 10°C and 12°C. Next fermentation took place at between 26°C and 28°C for 8 days, after which, the wine was tasted to determine whether there was a need for post-fermentative maceration. Once the vinification process was complete, the wine was put into French and American oak barrels for a period of 12 months. After the final blend was made, it was coarsely filtered and then bottled.

Tasting Notes

This wine is an intense ruby red. The bouquet reveals aromas of cherries and other red fruit with notes of black pepper, which combine elegantly with notes of wood from the aging process. In the mouth, it has good volume and tannins with personality. The sensations on the palate are of a fresh, juicy but well-balanced wine with notes of vanilla.

*Rewe is an altar used by the Mapuche culture in their ceremonies. Surrounding the altar the Machi contacts her divinities, renews her strength, energy and wisdom.
Discover Rewe and experience the millenary sence contained in this great wine.*



Cabernet Sauvignon - 2013 - D.O. Lontue Valley