



*Premium*  
WINE OF CHILE

## CABERNET SAUVIGNON

### ALYAN GRAN RESERVA

<b>APPELLATION:</b>	Central Valley, Chile
<b>VARIETY:</b>	Cabernet Sauvignon
<b>WINEMAKER:</b>	David Gonzalez
<b>ANALYSIS:</b>	Alcohol Level 14,0 Vol % Residual sugar: 2,4 g/l. Free (SO <sub>2</sub> ): 26 mg/l. Total Acidity as tartaric acid: 5,39 g/l. Volatile Acidity as acetic acid: 0,40 g/l. pH 3.58
<b>YIELD:</b>	8.800 pounds per acre
<b>AGING:</b>	10 months in French Oak. 12 months bottled.
<b>AGING POTENCIAL:</b>	8 - 10 years in storage between 14 -16°C.
<b>COLOR:</b>	Intense Deep Red.
<b>NOSE:</b>	Very expressive red fruit aromas blackberries cassis, leather, chocolate.
<b>MOUNTH:</b>	Strong tannins, touch of spice, black currant, green pepper, mint and vanilla.

An elegant wine with very nice structure, long elegant finish.  
Pairs very well with red BBQ meat and aged cheese.