



WINE OF CHILE

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CABERNET SAUVIGNON

ALYAN RESERVE

APPELLATION:	Central Valley, Chile
VARIETY:	Cabernet Sauvignon
WINEMAKER:	David Gonzalez
ANALYSIS:	Alcohol Level 14,0 Vol % Residual sugar: 3,5 g/l. Free (SO ₂): 27 mg/l. Total Acidity as tartaric acid: 5,0 g/l. Volatile Acidity as acetic acid: 0,36 g/l. pH 3.69
YIELD:	8.000 pounds per acre
AGING:	7 months in stainless steel tank. 6 months in French Oak. 6 months bottled.
AGING POTENCIAL:	6 - 8 years in storage between 14 -16°C.
FOOD MATCHING:	Red meats and aged cheese.

Deliciously complex, rich and polished, exhibiting rich plum, blackberry and spice, offering also flavors of chocolate and vanilla. very complete and elegantly styled and finish with ripe, integrated tannins.