



# MAGIS

*Limited Reserve*



## Cabernet Sauvignon

MAIPO / CHILE

### Tasting notes

- **Colour:** Intense ruby red colour
- **Aromas:** Great nose. Delicious note of fruit and vanilla Ofrece deliciosas notas a frutas y vainilla with some of cassis and black chocolate.
- **Flavors:** Complex and balance palate. Dense and concentrated. Long and tasty finish.
- **Pairing:**
  - Varieties of red meats such as beef, lamb and pork.
  - Goulash-type preparations.
  - Desserts with chocolate over 60% cocoa.

Recommended serving temperature: 15°-16°C (59 - 60°F).

We recommend the use of decanter.

### Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Good conditions of temperatura, without rain, good sanity of the grape and well mature. Better yields than the previous season.

### Winemaking

- **Fermentation:** Traditional with selected yeasts.
- **Filtration:** No filtering.
- **Ageing:** 12 a 14 months in french oak barrels of first and second use. Good ageing potential.

### Laboratory analysis

- **Alcohol:** 14,1 %
- **Residual sugar:** 3,58 g/l
- **Total acidity:** 6,83 g/l
- **pH:** 3,55

