



# SANGIOVESE

## *Gran Reserva*

**Sangiovese**  
MAIPO / CHILE



### Tasting notes

- **Colour:** Deep and intense red colour with violet tones.
- **Aromas:** Good nose. Mainly ripe red fruits and red blueberry and candied ripe fruits with toasted touches that come from the barrel.
- **Flavors:** Wine with good body. Good natural acidity and soft tannins. Flavors that remember fresh fruits and some spices.
- **Pairing:**
  - Plain or stuffed pasta with tomato sauces.
  - Italian preparations.

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

Recommended decanting.

### Vineyard

- **Vine:** Between 20 and 30 years.
- **Soil:** Clay loam deep colluvial
- **Climate:** Mediterranean.
- **Harvest:** Season that was characterized by high temperatures during the months of January and February. The harvest took place two weeks before but good maturity and tannins were obtained in the grape.

### Winemaking

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

### Laboratory analysis

- **Alcohol:** 14,2 %
- **Residual sugar:** 4,3 g/l
- **Total acidity:** 6,6 g/l
- **pH:** 3,33

