



# TERRAMATER®

## Vineyard Reserve

**Shiraz Cabernet (60%-40%)**  
MAIPO / CHILE



### Tasting notes

- **Colour:** Red violet colour.
- **Aromas:** Nice nose. Sweet red fruit aromas with some soft toasted.
- **Flavors:** Tasty and fresh. Soft tannins. Ripe black fruit flavors and subtle spices.
- **Pairing:**
  - Pork in classic sweet and sour preparations, such as a breaded pork with tamarind sauce.

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:** Season without rain and good temperature. Good aromatic expression and acidity. Harvest took place the second week of April.

### Winemaking

- **Fermentation:** Traditional with selected yeasts
- **Filtration:** Filtration through 0,65 membrane.
- **Ageing:** 30% of the blend in french oak barrels for six months.

### Laboratory analysis

- **Alcohol:** 13,7 %
- **Residual sugar:** 4,18 g/l
- **Total acidity:** 5,63 g/l
- **pH:** 3,52

