

# GRAN RESERVA

CABERNET SAUVIGNON / SYRAH 2010

## Major Gold Medal Concours Mondial de Bruxelles Chile

*In the Concours Mondial de Bruxelles, Chile, which ended a few days ago, Vistamar Gran Reserva Cabernet Sauvignon / Syrah 2010 was awarded the Major Gold Medal, standing out from its peers.*

### Winemaking Philosophy:

“ This blend, made up of 70% Cabernet Sauvignon and 30% Syrah, represents all our potential and experience. Each stage, from the selection of the grapes, the management of the vineyard and the vinification techniques to the ageing for 14 months in different types of casks, has been carefully and meticulously determined with the aim of achieving a high level of quality with unique identity and personality. This blend achieves an impressive balance between experience, elegance and vitality. ”



Irene Paiva – Winemaking Director



### Tasting Notes:

**Colour:** dark red with great intensity and brilliant violet highlights.

**Aroma:** ripe red and black fruits, caramel, vanilla, toffee and bitter chocolate, perfectly combined with notes of aniseed, cedar and graphite.

**Flavour:** abundant, fruity, elegant and complex, with outstandingly smooth, silky, refined tannins, and a long persistent finish.

**Food match:** lamb and potatoes cooked with rosemary, side of pork, fillet of beef and wagyu.

**Serving temperature:** 18°C.

**Keeping potential:** 8 years.

*Sepia*  
RESERVA

Carmenère 2011  
Silver Medal

This wine from the Maipo Valley is an outstanding example of its variety, making it an ideal companion for Chilean dishes or for lean meat, pastas and mature cheeses.

