

VISTAMAR GRAN RESERVA 2009 AWARDED GOLD MEDALS

Vistamar Gran Reserva Cabernet Sauvignon/Syrah 2009 was awarded a Gold Medal in both the International Wine & Spirits Competition (UK) and in the Concours Mondial de Bruxelles (Chile).

VINEYARDS AND VINIFICATION

This blend of 70% Cabernet Sauvignon and 30% Syrah comes from vineyards in the Maipo Valley, with its deep loamy-clay soils, alluvial in origin. The climate is semi-arid Mediterranean, with wide temperature swings, and this encourages the grapes to ripen to perfection. The 2009 vintage occurred later than in the previous season and with higher yields, obtaining reds highly typical of their variety, with fruity character, elegance and complexity. Harvesting takes place manually between April and May and the grapes are vinified in the Pelequén plant in stainless steel tanks. Once finished, the wine is raised for 14 months in casks of French (60%) and American (40%) oak.

TASTING NOTES

Colour: deep, intense red with bright violet shades.

Aroma: ripe red and black fruit, aromas of caramel, vanilla, toffee and dark chocolate, perfectly integrated with notes of anise, cedar and graphite.

Flavour: rich, fruity, elegant and complex, highlights the softness, silkiness and finesse of its tannins, long finish and persistence.

Match food: lamb with potatoes cooked with rosemary, silverside of pork, steak and wagyu.

Serving temperature: 16 to 18°C.

Keeping potential: 8 years.

