

Chateau Vieux

RED GRAND RESERVE | HARVEST 2013

Made with grapes from our estates La Marthita and Los Maitenes. The grapes that integrate this blend are Cabernet Sauvignon, Merlot and Pinot Noir, with great predominance of the first.

VINEYARD LOCATION

- Cruz de Piedra (Mendoza Rivers High Valley), Maipú district, province of Mendoza.
- Lunlunta (Mendoza Rivers High Valley), Maipú district, province of Mendoza.

CLIMATE | This privileged area has a particular micro-weather characterized by dry summers, warm and sunny days and cold nights. Grape development is favored by the thermal range, making them reach high concentration of aromas and excellent health.

SOIL | Alluvial, sandy-loam, shallow with presence of fine boulder.

TRELLIS SYSTEM | Traditionally low espalier-trained vineyards. High cultivation density; low yield vines that, associated with the varietal purity, allow high quality grapes.

HARVEST | By hand, selecting the best clusters so as to have the best grapes for the winemaking. The harvesting moment depends on the grape ripening, a process that's followed carefully to reach an optimum point with the highest aroma expression.

WINEMAKING | A moderate maceration classic method is made in stainless-steel tanks with strict temperature control, not higher than 25 degrees Celsius. Once the fermentation is completed, the wine is racked, clarified, filtered and stabilized by cold temperatures.

AGING | It is aged for three years in French-oak casks from 5000 to 2000 liters of capacity, where the wine develops favorably, acquiring notable complexity in flavors and aromas. It continues its development inside the bottle until tasted.

TASTING | Intense bright ruby wine with delicate mahogany nuances. Round, harmonious and balanced. According to the preference of the consumer, the aging of this wine in its bottle can be prolonged for a period of 10 years or more. Due to its characteristics, it is an ideal wine to accompany red or game meats, pastas and cheeses. It is advisable to consume it at a temperature of 18-20 degrees Celsius. To keep its attributes intact, during storage the bottle must remain horizontal, keeping the wine in contact with the cork, away from light and heat.

PRESENTATION

- 375 milliliters, 750 milliliters, 1.5, 3 and 5 liters bottles.
- 750 milliliters bottles with personalized label.
- Cardboard case: 1 x 750 milliliters.
- Cases 6 x 750 milliliters bottles, 6 cases 1 x 750 ml and 12 x 375 milliliters bottles.
- Special harvests in different capacities (750 milliliters, 1.5, 3, 5 and 6 liters bottles) depending on the year.

ANALYTICAL DATA

Alcohol	13.3%
Sugar	1.77 g/l.
Volatile acidity	0.49 g/l. in acetic acid
Total acidity	5.15 g/l. in tartaric acid
Total SO ₂	100 mg/l.



90 90pts DESCORCHADOS


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