



# PKNT Cabernet Sauvignon Reserve



**Varietal:** 90% Cabernet Sauvignon  
10% Carmenere

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Maule Valley

**Production:**

**Alcohol:** 13.5%

**Acidity:** 5.38 gr/liter

**Residual Sugar:** 3.98 gr/liter

**pH Level:** 3.55



**Tasting Notes:**

Dark red color. In the nose it has red cherries and plums with a touch of toasty oak. Hints of chocolate and berries. Round tannins, soft but well structured.

**Aging:**

Macerated for 15 days.

**Winemaking:**

Grapes were cold macerated for 2 days. Fermented in stainless steel tanks at a temperature between 25° and 28° C. Malolactic fermentation done in tanks. 40% of the blend was aged with American and French oak.

**Food Pairing:**

Ideal for red and juicy meats. Well-seasoned dishes and mature cheeses such as gruyere and blue. Perfect partner for lamb and grilled red meats.

**Accolades:**

2014 Beverage Institute – 91 pts