



PUNTÍ FERRER
FINE WINES CHILE

R E S E R V A

CABERNET SAUVIGNON
D.O. VALLE DE CACHAPOAL



CLIMATE

Warm temperate climate with a Mediterranean rainfall pattern, marked by significant temperature variations between day and night. Annual precipitation averages 750 mm, concentrated during the winter months.

VITICULTURE

Vineyard Age: 15 years
Training System: Trellis
Yield: 10 Tons/Ha
Harvest Type: Manual harvest in the second half of April.
Location: Rancagua

VINIFICATION

Fermentation: Initiated by selected yeasts.
Fermentation takes place at controlled temperatures between 25 - 28°C.
Extraction: Traditional pump-overs respecting the fruit's own characteristics.
Maceration: Post-fermentation maceration for 4 - 5 days. Complete Malolactic Fermentation.

TASTING NOTE

Visual: Intense ruby color.
Nose: Intense notes of black fruits with subtle hints of vanilla contributed by barrel aging.
Palate: Round mouthfeel with firm tannins that blend well with the toasty finish.
Pairing: Red meats, well-seasoned dishes.
Service T°: 17 - 18°C



AGED IN FRENCH
AND AMERICAN OAK
BARRELS FOR 6
MONTHS

RESIDUAL SUGAR <3,5 g/L
ALCOHOL 14,0%



Sakura JWVA
2018



James Suckling
2020



Descorchados
2021



Descorchados
2022



Descorchados
2022



Mesa de cata
La CAV 2023



Mesa de cata
La CAV 2024