

VIÑA LA RESERVA DE CALIBORO

\$20.05

* Suggested retail price

Erasmus Cabernet Sauvignon 2015

 In conversion

	Product code	13256224
	Licensee price	\$17.57
	Format	6x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Chile
	Regulated designation	Denominación de Origen (DO)
	Region	Valle Central
	Subregion	Valle del Maule
	Varietal(s)	Cabernet Sauvignon 65 %
	Varietal(s)	Cabernet Franc 20 %
	Varietal(s)	Merlot 11 %
	Alcohol percentage	14.5%
	Colour	Red
	Sugar content	2.7
	Closure type	Cork
	À boire	Aging up to 10 years

ABOUT THIS WINERY

The cellar of La Reserva de Caliboro was built at the end of the XIX century. The cellar was used in its original form until the end of the XX century. In 2005, Count Francesco Marone Cinzano decided to rebuild the impressive structure. He aimed to redeem an emblematic symbol of the local Chilean rural patrimony by the conservation and the restoration of the building. He introduced the most modern winemaking equipment imported from Italy.

TASTING NOTES

Dark ruby red color. High potential, red fruits aromas, fine spices, hints of native aromas. Juicy, balanced, savoury, the rich acidity with the well balanced tannins make it a wine of a wonderful structure on the palate. Serve with meat, game or wild boar. Generally with full flavoured main courses.

PRODUCT NOTES

Vines planted in 1998. Sandy soil on alluvial terraces, 100 m over sea level, dry/arid Mediterranean climate.

PRODUCTION NOTES

<https://www.frechette.vin>
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Harvest by hand between the 3rd and 28th of March. Fermentation in stainless steel with no added yeast and soft handling of pump overs. Malolactic fermentation in wood. The wine is unfiltered to preserve all its quality and might present sediments. 18 months of barrique aging, all French oak. The bottling took place on August 1, 2017.



FRÉCHETTE
VINS D'EXCEPTION

