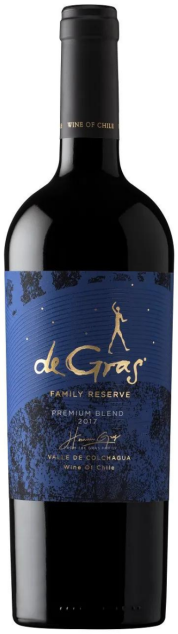
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# DE GRAS FAMILY RESERVE




## £19.90

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SKU: CWDGFR21

Categories: Red Wines, Cabernet Sauvignon , De Gras

De Gras is one of Chile's finest and most widely awarded wine estates, producing a broad range of varietals mainly from their vineyards in the heart of Colchagua Valley.

Since their arrival to Chile, over a century ago, from their native Barcelona the Gras family has been working towards producing world-class wines from Chile's best terroirs. They have been growing vines since 1940, and today their winemaking and viticulture are certified sustainable.

The Colchagua Valley is one of Chile's best known wine regions. Located 130 km (80 mi), southwest of Santiago, the vineyards are naturally protected by the Andes Mountain Range to the east and the Coastal Mountain Range to the west. The climate is dry and mediterranean yet with the benefit of diurnal variation which allows the grapes to achieve an ideal balance between ripeness and freshness. These vines are grown on deep, clay-rich alluvial soil.

After a first selection in the vineyard, the grapes are also selected in the winery. Then they are fermented in stainless steel tanks at a maximum temperature of 28°C. Each variety is vinified separately. After blending the wine ages for 5 months in oak barrels.

Grape: 45% Cabernet Sauvignon, 25% Syrah, 20% Carmenere, 10% Malbec

Tasting Note: Deep ruby red with violet hints. Powerful and rich, with layers of ripe forest fruits and soft, succulent tannins.

Food Match: Ideal with roasted venison or boeuf bourguignon

Closure: Natural Cork

Farming Practices: Certified Sustainable - Contains Sulfites