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DE GRAS CABERNET SAUVIGNON RESERVA

£14.30

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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. The vines are grown on deep alluvial soils and hand-harvested.

The grapes are destemmed and macerated at a cool temperature of 15°C-18°C for two days. Fermentation is warm with regular pumpovers and a total maceration period of around 20 days. 75% of the wine is oak-aged for 5 months.

Grape: 100% Cabernet Sauvignon

Tasting Note: Blackcurrant, plum and pepper notes to the fore; full-bodied yet balanced and refined with delicious, pure fruit characters.

Food Match: Ideal with red meat, including grilled steak

and lamb and olive stew.

Closure: Screwcap

Farming Practices: Certified Sustainable - Contains Sulfites

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