



DE GRAS FOUNDERS COLLECTION

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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 vines for this wine are grown in Alto Maipo, the region that is renowned for producing Chile's best Cabernet Sauvignon, in the foothills of the majestic Andes mountain chain. Here the vineyards rest on a natural mountain terrace with deep complex rocky soils that offer very low vigour and yields to the vines, resulting in a wine of great concentration.

First the grapes are hand-selected in the vineyards, then again in the cellar. The juice and skins are transported by gravity into small concrete tanks to macerate for 2 days. Then they were fermented with their native yeast at 22°C-28°C, with total skin contact of around 28 days.

Small vertical presses are used to separate the wine from the skins, followed by spontaneous malolactic fermentation in barrel. Ageing occurs in 225-litre French oak barrels and 2,000 litre foudres for 24 months.

Grape: 87% Cabernet Sauvignon, 11% Cabernet Franc, 2% Petit Verdot

Tasting Note: Deep, powerful and complex; this superb multifaceted red offers up aromas of ripe dark berries, exotic spice and a luscious, seductive texture.

Food Match: Ideal with game, powerful cheeses and red meat such as duck confit

Closure: Natural Cork

Farming Practices: Certified Sustainable - Contains Sulfites

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