



Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes. In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.



SIERRA BATUCO PREMIUM SELECTION

Composition : 52% Cabernet Sauvignon + 28% Syrah + 20% Carménère
Appellation : Maule Valley, Chile
Origin : Vineyard Batuco
Ageing Potential : 10 years in bottle, it will be best in 2/3 years.

Soils : Deep alluvial clay and sand, low to medium fertility.
Topography : Hilly.
Climate : Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

Harvest : The grapes were manually harvested using 10kg baskets, selecting the best bunches in order to use the highest quality grapes. Then they were transported into the winery in 400kg bins. The grapes are fermented in stainless steel tanks between 24°- 28°C degrees (75° and 82°F), with post-fermentative maceration for up to another 10 days. The wines were aged 8 months in a mix of new and used barrels acquiring a remarkable complexity of flavors and aromas.

Tasting Notes:

The wine presents rich dark fruit flavors of prune, blackberry and blueberries that go on developing in the mouth from red fruit to dark fruit to notes of chocolate and spice, finally finishing with lingering notes of graphite and spices.

TEMPERATURE PAIRING FOOD

