



FOSSLER

TECHNICAL SHEET

Fossler wines were selected from the best lots of InVina's extensive vineyards. In our Reserva wines you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.

TERROIR

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.

CABERNET SAUVIGNON RESERVA 2013

Variety: Cabernet Sauvignon

Vintage: 2013

Appellation: Maule Valley, Chile

Composition: 100% Cabernet Sauvignon

Ageing Potential: It is ready to enjoy now, and will continue to develop favorably in bottle for up to 5 years if stored in a cool and dark place.

ANALISYS

Alcohol: 13.8%

PH: 3.63

Total Acidity: 5.15 g/L

Residual Sugar: 3.7 g/L

VINIFICATION

Harvest: Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.

The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 24 – 28 degrees for 10 days. Then the wines were aged in a mix of new and used barrels for 8 months.

WINEMAKER'S NOTES

This wine has rich jammy fruit flavors yet surprising acidity and freshness and lingering tobacco and chocolate flavors.

PAIRING FOOD

Delicious with meat dishes. It is recommended to drink between temperature 16° - 18° C.