



SIERRA BATUCO

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.

MALBEC RESERVA 2017

Variety:	Malbec
Appellation:	Maule Valley, Chile
Origin:	Vineyard Batuco
Composition:	100% Malbec
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.
Alcohol:	13.9%

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.

VINIFICATION:

Harvest:	Manual harvest using 10 kilo baskets, turned over into 400 kg. bins for transport to the winery.
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The grapes were cold macerated for 5 days, then fermented in stainless steel tanks between 24° – 28° C degrees for 10 days. Then the wines were aged in a mix of new and used barrels for 8 months.

Tasting Notes

This wine is full of red fruits, prunes, soft tannins, with notes of chocolate and coconut. Vivid red fruits and fresh, fine floral notes reminiscent of lavender and violets perfume on a final smoke and toasted hazelnuts. Its color is intense violet. It is accompanied by very good way with red meats, cheeses and fine meats buttery as well with pastas. It is recommended to drink between temperature 16 ° - 18 ° C.

For more information:



www.SIERRABATUCO.com