



# MONARCA *Reserva*

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**Variety:**

Cabernet Sauvignon

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**Picking Season:**

Last week of April

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**Origin:**

Cachapoal Valley – Rapel,

Central Valley

Single Vineyard: Las Rosas Vineyard

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**Climate:**

Mediterranean template, clear seasons, great thermal amplitude between day and night during ripening season.

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**Soils:**

Alluvial, sandy franc, low fertility.

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**Winemaking:**

Before fermentation the grapes were cold macerated at 7 °C (44 °F) for 5 – 7 days in stainless steel tanks, the temperature rise to 27-30 °C (80-86 °F) with soft pump-overs to extract colour and aromas. After fermentation the wine is kept with the skins to complete 25 days.

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**Cellaring:**

12 months in French oak barrels.

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**Colour:**

Intense red ruby colour, bright with soft brick tones.

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**Nose:**

Complex nose, rich in red fruit, strawberries and raspberries, cassis notes with vanilla and toasted notes.

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**Palate:**

Concentrated, silky texture, great body, long and persistent.

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**Service suggestions:**

Serve at 18 °C (64 °F), better in the first 4 years to enjoy the fruit characters, but can improve even in 8 years since picking.

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