

# PETIRROJO

## RESERVA

**Tasting Notes:** Our Cabernet Sauvignon is bright ruby red in color and rich in ripe black fruit, with notes of plum and some pepper. Light to medium body, with smooth, juicy tannins.

**Pairing Suggestions:** Ideal to serve with lean meats, fatty and fibrous fish like tuna. May also be served with semi-ripe cheeses and light cold cuts.  
Recommended Serving: 16°C/61°F

**Soil:** Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.

**Harvest:** Mechanized and manual harvest during the 3rd week of March.

**Fermentation:** Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26°C.

**Aging:** Micro-oxygenation with staves during malolactic fermentation.

**Vintage:** 2022

**Variety:** 100% Cabernet Sauvignon

**Appellation:** Colchagua

**Vineyard:** Vineyards located in the area of Cunaco; old VSP-trained mass selection vineyards, flood irrigation, balanced growth

**Alcohol:** 13°

**pH:** 3,72

**Acidity (g/l):** 4,79

**Sugar (g/l):** 3,33

## BISQUERTT

Family Vineyards



CABERNET SAUVIGNON