

La Misión

Reserva Especial

CABERNET SAUVIGNON

D.O. PIRQUE, MAIPO VALLEY

2014

Our Red La Misión Reserva Especial vines grow in San Luis de Pirque in light and permeable soils with great drainage owing to the presence of ancient tributaries of the Rio Clarillo. With managed yields of 2.25 kilos per plant and natural growing techniques, we achieve balanced fruit required for making our entry level bottles. The Merlot lends softness to the wine allowing the red fruits to shine through on the shoulders of a solid base.



MOUNTAIN GROWN WINES OF WILLIAM FÈVRE CHILE

La Misión

Reserva Especial

Cabernet Sauvignon

2014

85% Cabernet Sauvignon

12% Cabernet Franc

3% Merlot



Winemaking note

Specific cuartels of Cabernet Sauvignon grapes are harvested, crushed after a selection table cleaning and deposited in 24,000 tanks for cold maceration for usually about ten days. The musts are pumped over twice a day allowing the juice to be in constant contact with the skins all through the fermentation and for a slow extraction of tannins and flavours to proceed. Once or twice during the fermentation process, the entire tanks are pumped out and back to be sure of breaking the sombrero or hat of skins on top. The Cabernet's post-fermentation maceration lasts between ten and twelve days and depends strictly upon a tasting daily. After malolactic fermentation the musts are aged in second through fifth use oak barrels of 225 litres for at least eight months toward encouraging a healthy complement of oak structure amidst heaps of honest fruit. The wine is aged in the bottle for at least six months more before release.

NORTH AMERICA & JAPAN SALES

Cyril Chaplot [cyril@williamfevre.cl]

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Tasting note

Behind its deep cherry color, this Cabernet reveals in tense aromas of red fruits, plum, dry leaf and toffee. It is round, well-balanced in the mouth, with soft and silky tannins and features subtle notes of oak and lots of blackberry fruit. The Merlot adds softness and a subtle floral note on the nose.

Technical information

- Harvest date: *April 2014*
- Production: *46,654 bottles*
- Alcohol degree: *13.5% Vol.*
- Residual sugars: *3.8 g/l*
- pH: *3.66*
- Total acidity: *3.15 g/l*

