



CINCO

RESERVA

Red Blend

Central Valley, Chile - 2022

Technical Analysis

Bottle size: 750ml

Alcohol: 14°

Total acidity(g/L): 5,19

Residual sugar(g/L): 4

pH: 3,48

Vinification

The grapes that go into our Blend have been rigorously selected from our best vineyards and terroirs. Each variety is harvested at its optimal point of phenolic maturation and fermented separately in stainless steel tanks. The Cabernet Sauvignon provides tannic structure and aromas of blackcurrant, licorice, and tobacco; the Syrah contributes red and blue fruits, good acidity, and spice notes recalling black and white pepper, and the Carmenere adds silky tannins, black fruits, cocoa, and coffee. The definitive blend is made after the alcoholic and malolactic fermentations have completed, and the new wine is aged in French and American oak barrels for 8-10 months.

Tasting Notes

This blend includes Cabernet Sauvignon, Syrah, and Carmenere. It is a complex and concentrated wine with a unique personality. It presents a broad range of very well-integrated aromas recalling ripe cherries, blackcurrants, plums, and spices, complemented by notes of cedar and vanilla. It is round and expressive on the palate with smooth, ripe tannins and a long, persistent finish.

Pairing Suggestion

Ideal with grilled red meats, lamb, stews, well-seasoned dishes, and aged cheeses.