## **PIONERO**

# PIONERO 'RESERVA' MAULE CABERNET SAUVIGNON

MAULE · CENTRAL VALLEY · CHILE · SOUTH AMERICA

## **TECHNICAL DETAILS**

## The Estate

The grapes for this wine come from the Maule Valley. There the soils are mainly of alluvial origin, with gravels and a significant clay matrix. The vineyards are trained to the vertical shoot position and pruned according to the double Guyot system. Drip irrigation is essential to control the ripeness of the grapes and the vigor of the vineyard.

# Wine Making

Once harvested, the grapes are crushed, leaving approximately 20% whole berries. Then they undergo a pre-fermentative cold maceration for three days to achieve a better extraction of aromas. Fermentation, which takes place using selected yeasts, lasts about 15 days. During this period, we carry out gentle daily pump-overs to enhance the wine's color and structure.

# **Food Suggestions**

Pairs well with grilled red meats, game birds, stews, legumes, and soups like Chilean cazuela.

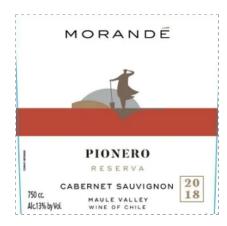
# **TASTING NOTES**

This fruity red wine, with soft tannins, pours as a dark ruby red color with medium legs. Initial nose picks up on a bright, berry aroma followed by a even brighter cherry flavor on the palate. This wine has a smooth, dry finish with medium acidity.

100% Cabernet Sauvignon grape blend. This wine contains allergens, sulfites.

SCAN >> More About This Wine





## **ATTRIBUTES**

 Available Size: 750mL (12 pc) & 20L (1 pc)

• ABV%: 13.5 • Class: Red

WWW.MORANDE.CL/WEB/ENGLISH/ABOUT

