

CASA PALMERA

RDI

RESERVA DI FAMILIA

24 MONTHS IN OAK BARREL

Grape variety : Cabernet Sauvignon

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Family Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **24 months** in French oak barrels.

Appearance: Very intense, opaque colour.

Nose: Intense nose of dark fruits, ripe strawberry, jam, dried fig, plum, dark cacao and coffee.

In Mouth: Full and creamy on the palate; well-structured, long finish with notes of coffee and prunes.

Pairing Recommendation: Beef filet with fine herbs.

Production Area :

Central Valley

Our Cabernet Sauvignon Reserve de Familia stands as a symphony of unparalleled distinction. Cultivated within the most prestigious terroirs and nurtured through masterful viticulture, this red pinnacle embodies the zenith of excellence. Beneath the valley's generous sun, Cabernet Sauvignon grapes thrive, enriched by unique microclimates and the winemaker's finesse.

An extended maturation within oak barrels imparts profound depth, elevating each sip to an opulent crescendo, a true testament to winemaking artistry. This wine is a tribute to terroir, grape, and the vintner's unwavering devotion, a harmonious fusion of prestige and mastery that echoes the enduring allure of Chile's Central Valley, and honors generations of winemaking heritage.



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