

CASA PALMERA

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RESERVE
6 MONTHS IN OAK BARREL

Grape variety : Cabernet Sauvignon

Production area : Central Valley

Country of origin : Chile

Suitable temperature : 16 - 18°C

Range : Reserve

Wine type : Dry

Net content : 750ml

Tasting Notes:

Aging: Aged **6 months** in French oak barrels.

Appearance: Deep, bright ruby red colour with red highlights.

Nose: Intense nose of cassis cream, berries and hints of café and vanilla.

In mouth: Elegant texture on the palate with sweet fruits, firm tannins and pleasant acidity.

Pairing recommendation: Braised meat, steak, cheese and grilled food.

Production Area :

Central Valley

Cabernet Sauvignon Reserve wines unfurl a symphony of distinction. Amidst diverse terroirs and skilled viticulture, these red elixirs radiate excellence. Sun-kissed slopes nurture Cabernet Sauvignon grapes, enriched by unique microclimates and the winemaker's deft touch. A transformative six-month sojourn in oak barrels adds complexity, elevating each sip to a pinnacle of opulence. Central Valley's Cabernet Sauvignon Reserve is a tribute to terroir, grape, and vintner, resonating prestige and winemaking mastery.

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