



# OMNE

• VINO DE CHILE •

## ORIGIN

Valle del Maipo | Central Valley, Chile

## DESIGNATION

'Gran Reserva' Cabernet Sauvignon

## VARIETY

100% Cabernet Sauvignon

## TECHNICAL

ABV 14% | PH 3.54

## VINEYARD

Situated on a gentle south-facing slope in the Coastal Range. Yields are maintained at just over 3.5 tons per acre.

## PROCESS

The vineyards are hand-worked under the careful supervision of both the viticultural and winemaking teams in order to produce the best quality fruit. Clusters are hand-harvested into small boxes at the optimum physiological and phenological ripeness. Grapes are first sorted and selected by cluster, destemmed, and additionally berry sorted. Fermentation occurs in temperature controlled stainless steel tanks followed by an on-skin maceration. Aged in old French oak barrels for 10 months.

## TASTING

Intense ruby in color with classic, forward aromas of cherry, violet, cassis and smoke. The influence of French oak gently reveals in hints of toast and sweet spice. Well-rounded and properly structured with silky tannins, fresh acidity and abundant fruit.

*Vineyard Elevation* : 320 m (1,050 ft)

*Climate* : A Mediterranean climate with cooler characteristics than typically found further into the valley. Situated on a south-facing slope, the fruit is less sun-exposed during the ripening period. This area is further cooled and benefited from the sea breezes carried in over the Maipo River. This lends to slow ripening fruit and deep flavor development ideal for dark but elegant Cabernet Sauvignon.

*Soil* : Planted on a slope of colluvial origin. During formation, high elevation rock in the Coastal Mountain range weathered, fractured, and settled in the valley forming a slope. The composite low fertility soil of clay and sand is characterized by the high concentration of jagged stone. These characteristics promote deep roots, naturally low-yielding vines, and high-quality fruit development.