

SOMBRAS DEL SOL

RESERVA

“ Since time immemorial the sun has been celebrated as the giver of life in Chile. Sombras del Sol captures the careful balance between sun and shade, light and dark that forms an essential part of winemaking. Discover the spirit and colors of Chile in every glass; and taste of sunshine in every sip. ”

Tasting Notes: Dark ruby, amber-brick edge color. The aroma has black cherries, red fruit and berries. On the palate, medium bodied with soft fruit driven tannins, great balance and a lingering finish.

Pairing Suggestions: Great with grilled red meats and game.

Recommended Serving: Winter 16°C/61°F
Summer 13°C/55°F

Soil: Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.

Harvest: Mechanized and manual harvest during the 3rd week of March.

Fermentation: Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.

Aging: Micro-oxygenation with staves during malolactic fermentation.

Vintage : 2024

Variety : 100% Cabernet Sauvignon

Appellation : Maule Valley

Alcohol : 13,5°

pH: : 3,49

Acidity (g/l) : 3,36

Sugar (g/l) : 3,75



CABERNET SAUVIGNON