

Wines of Chile

La Piqueta Gran Reserva Cabernet Sauvignon

La Piqueta is a range that honours the mountaineers who conquer the Cordillera de Los Andes. It is a collection of wines that exemplifies the richness and complexity of Chilean viticulture, featuring each of its most emblematic varieties.

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Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Cabernet Sauvignon**	STYLE **Still Wine**
ALCOHOL GRADUATION **13,5%**	SERVING TEMPERATURE **Between 14-16ºC**

Tasting Notes

Ripe red fruits, black plum, blackberries and spices, complexity and subtle vanilla delivered by French Oak. Soft and round tannins, pleasant sensation of volume and final softness, firm and persistent structure.

Food Pairing

Ideal with pasta and spicy foods, meat broths and mature cheeses.

Technical Information

The harvest is programmed to obtain the optimum moment of ripeness for the grapes. Once selected, the grapes are destemmed and left for 24 hours at 12°C.
We ferment at moderate temperatures, around 24-25°C, to preserve the grapes' maximum aromatic potential and colour. The grapes are then macerated for four to five days, during which time the tannins are softened and the wine gains complexity.
Finally, malolactic fermentation takes place in French oak barrels for six months on its lees, which gives the wine a creamy texture and greater complexity without losing its varietal character.

Awards

90 POINTS
2026 Tim Atkins: La Piqueta Gran Reserva Cabernet Sauvignon 2024