

# CASA PALMERA

## RDI

RESERVA DI FAMILIA

24 MONTHS IN OAK BARREL

**Grape variety :** Cabernet Sauvignon

**Production area :** Central Valley **Vintage :** 2018

**Country of origin :** Chile **Range :** Family Reserve

**Alcohol content :** 14.0% **Wine type :** Dry

**Suitable temperature :** 16 - 18°C **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.

