

# POCURO



**R**  
**RESERVE**  
6 MONTHS IN OAK BARREL

Grape variety : Cabernet Sauvignon

Production area : Central Valley

Country of origin : Chile

Alcohol content : 13.5%

Suitable temperature : 16 - 18°C

Vintage : 2022

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

The pinnacle of Chilean viticultural mastery, reveals a crowning achievement – a Reserve Cabernet Sauvignon seamlessly blending opulence and finesse. In this visionary terroir, where Old World sophistication meets New World innovation, our Reserve Cabernet Sauvignon is meticulously nurtured, capturing the valley's essence. Aged six months in the finest oak barrels, it unveils Flavors that harmoniously intertwine bold dark fruits with delicate vanilla and toasted oak, inviting you to savor an unparalleled masterpiece.

