

2021

La Ronciere, Mayta Gran Reserve Cabernet Sauvignon

Closure:	Cork
Organic:	No
Biodynamic:	No
Vegetarian:	Yes
Vegan:	Yes

Vineyard

Located next to the banks of the Mataquito River and about 25 kilometres away from the sea, amidst the pronounced slopes of the ancient coastal range, this site has different types of metamorphic soils such as licorella, shale, silty soil and some areas with loamy clay.

Viticulture

Certified Sustainable.

Manual harvest.

In the vineyard, a rigorous inspection is carried out, eliminating any element that does not meet the required quality standards.

Winemaking

Fermentation in small stainless steel tanks at 26–28°C for 7 days, followed by 30 days of maceration. 50% of the blend is aged in French oak barrels for 12 months, the other 50% in stainless steel tanks.

Tasting Notes

Ripe blackberries, plums, black pepper with subtle hints of vanilla and cedar from gentle oak ageing. On the palate, rich flavours of dark fruits balanced by smooth tannins and a touch of fresh spice, with a lingering finish of delicate smoky oak.

