
IMPERO

WINE DISTRIBUTORS



Grand Reserve – Cabernet Sauvignon

St. Joris – Grand Reserve – Cabernet Sauvignon

APPELLATION

Colchagua Valley

VARIETAL COMPOSITION

Cabernet Sauvignon

ALCOHOL CONTENT

14% Alc. By Vol

WINEMAKING

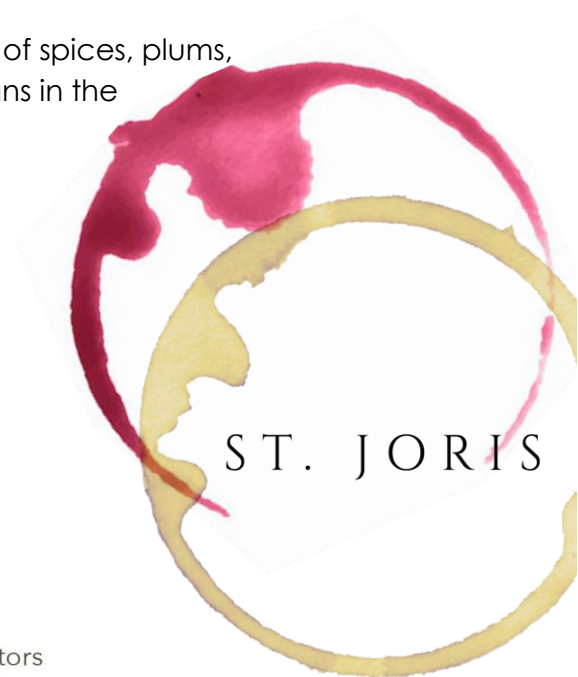
Maceration 20-25 days, with cold pre-fermentative maceration for four days at temperatures under 10°C (50° Fahrenheit). Extraction: Traditional pumping-over. Fermentation starts with active dry yeast (Bayanus); temperature 25°C to 28°C (77°F to 82°F). Aged for 12 months in French and American oak barrels.

TASTING NOTES

Round tannins with smooth touches of spices, plums, chocolate, and toasted coffee beans in the finish.

FOOD PAIRING

Excellent match for mushroom – stuffed beef tenderloin.



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