



# CABERNET SAUVIGNON

## RESERVE EL DELIRIO

Variety: Cabernet Sauvignon  
Vintage: 2003  
Valley: Maule  
Final blend: Cabernet Sauvignon 85%/  
Carignan 8%/Cabernet Franc 7%

**Chemical analysis**  
Alcohol: 13.4 °  
pH: 3.71  
Total acidity: 5.25 g/l (tartaric)  
Residual sugar: 2.69 g/l  
Free SO<sub>2</sub>: 25 ppm at bottling

**Climate:** Relatively warm days, with cool evenings extending through the morning hours.

**Soil:** Hillside planting on well-drained, silty clay loam soils with low vigor.

**Harvest date:** April.

**Harvest:** Hand-picked into half-ton bins. Cluster selection on the vine, with leaf removal prior to vintage. Harvested only in the morning hours to keep the fruit cool.

**Winemaking:** Gently crushed and de-stemmed. Pre-fermentation maceration for three days at 59°F (15°C). Primary fermentation in stainless steel fermenters at 77–82°F (25–28°C).

**Pressing:** Total maceration time of two weeks. Press fractions based on constant tasting, with no “press wine” included in the blend.

**Aging:** 30% of the wine spent six months in one- and two-year-old oak barrels (50% French and 50% American).

**Bottling date:** January 2004.

### Wine description

**Appearance:** Medium intense ruby red with black cherry hues.

**Aromas:** Intense black fruit aromas of cassis and blueberry, with spicy hints of cumin, black pepper, and cardamom. Notes of bell pepper, eucalyptus, and toasted oak round out the nose.

**Palate:** Forward and captivating, with a medium-full mid-palate and lovely balance. The tannins are a bit dry at this stage, but harmonious and in balance with the acidity. The finish is firm, leaving the impression of rich, ripe fruit. Still quite young, it has the elements found in abundance in some of the world’s greatest wines: deep color, tight but complex aromas, and a powerful structure.

This wine displays the strengths of the Cabernet Sauvignon grape, especially in its tannin structure. It is balanced and elegant from entry to finish. Oak aging accentuates the forward grapy flavors of this wine.

### Serving suggestions

While vinified for casual, everyday enjoyment, the wine’s concentration is impressive and will show best alongside simply grilled meats or full-flavored dishes with spicy sauces. Highly recommended with fresh or aged goat cheese. This wine will age and meld gracefully in the bottle for at least five years. Serve at 68°F (20°C).

**Total production:** 125,000 bottles

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