

calina®

2008 RESERVA CABERNET SAUVIGNON

ABOUT CHILE

Among the most geographically diverse places on earth, Chile is a narrow shoelace stretching along the rugged west coast of South America. It is fenced in by the wind-swept Atacama Desert to the north, the towering Andes Mountains to the east, the turbulent Pacific Ocean to the west, and vast Patagonia glaciers to the south. These natural borders create a sanctuary for viticulture; a place where phylloxera-free vines thrive in a Mediterranean climate cooled by ocean currents and Andean breezes.

VIÑA CALINA

The Viña Calina winery is located on the rolling foothills of the Maule Valley, roughly 160 miles south of Santiago. Our Reserva wines feature grapes from our estate and other serious vineyards in Chile's top appellations where variety and terroir are in perfect symmetry. Fresh, forward and generous, they are fruit-focused and eminently drinkable.

VINEYARDS & VINTAGE

The majority of fruit for our 2008 Reserva Cabernet comes from the Cauquenes region, a slightly warmer pocket within the western rolling hillsides of Maule. The combination of constant sunshine, sandy/loam and stony red granite/quartz soils plus the proximity to the Pacific Ocean make this ideal terroir for Cabernet Sauvignon. Each morning, cool winds blow off of the Humboldt Current flowing up from the Antarctic. Each afternoon, warm, sunny days are chilled by cool breezes rolling off the face of the Andes. This mild climate and slow, even ripening allows us to produce wines with intense, lush flavors and distinctive elegance.

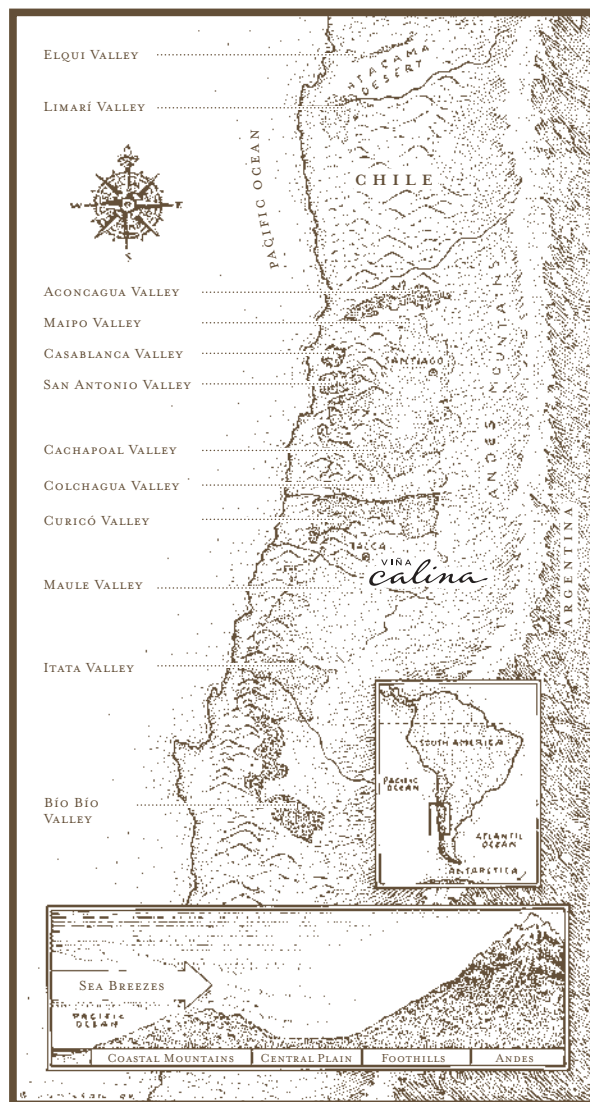
WINEMAKING

Overall, 2008 was an excellent year with mild autumn temperatures that allowed the grapes to hang for an extended period. Intense vineyard practices, including winter pruning, shoot suckering and fruit thinning, ensured that all vines were in perfect balance. Harvest was done entirely by hand based upon taste, not numbers. After a three-day, cold soak to extract additional color and flavor, the juice was fermented and then transferred to a combination of French and American oak barrels for 10 months.

TASTING NOTES

"Our 2008 Cabernet is a true expression of the Maule terroir. Dark red in color, it features ripe blackberries, cedar, spice, vanilla and cola in the nose. A lush mid palate is backed up by firm tannins and a long finish."

Gavin Taylor, Winemaker



WINE STATS

COMPOSITION 92% Cabernet Sauvignon,
5% Cabernet Franc,
2% Merlot, 1% Petit Verdot

VINEYARDS Maule Valley

MATURATION 10 months in 50% French oak
(7.5% new) and 50% American
oak, (7.5% new)

TA60g/100ml

pH 3.66

ALCOHOL 13.6%