



# Pacha

R E S E R V A

Pacha in local language means "Earth" or "World", a concept closely related to nature and our interaction with it, often referred as the Pacha Mama (Mother Earth).

Our grapes grow right in front of the Andes Mountains. These exceptional landscapes are home to one of the richest and most varied nature in the world, that treasures beautiful legends transmitted from generation to generation. We aim to enhance each variety and create a beautiful connection between their origin and the wine in your glass.

## DENOMINATION OF ORIGIN - CENTRAL VALLEY & LEYDA VALLEY

Red grapes are selected in the Central Valley (from the best known northern Maipo, to the older, more-established vineyards of Maule), while white varieties are grown in Leyda (San Antonio Valley), 10km away from the Pacific Ocean.

## CABERNET SAUVIGNON

### WINE PROFILE

**VARIETAL:** Cabernet Sauvignon

**HARVEST:** By hand

**FARMING:** Sustainable

**WINEMAKING:** Traditional in stainless steel tanks with an average length of 8–12 days, and temperatures about 24–26°C.

**AGEING:** 6 months in used French barrels.

### TASTING NOTES

**Colour:** Intense Ruby Red

**Nose:** Fresh ripen red currants, black-berries and plums. Notes of sweet spice, toasty and dark chocolate enhance the complexity of a well-crafted cabernet sauvignon.

**Palate:** Black fruits, cassis, vanilla and mint are beautifully combined. Round, balanced and freshed, denoted by velvet tannins. Full-bodied with a long finish.

**SERVE AT:** 18°



*Pascal Marty*  
Winemaker