

RESERVA



Carmenere 2013

MAIPO VALLEY

Vineyards The fruit for this wine comes from our Romeral property in the Maipo Valley, which is renowned for its very high quality red wines. The silty-clay soils of alluvial origin and the cool, dry climate endow the terroir with ideal characteristics for well-structured and highly persistent red wines. The vineyard was planted to high density (10,100 plants/hectare) in order to yield 1 kg of grapes per plant and obtain tremendously concentrated wines of maximum quality.

Vinification After harvest the grapes are crushed and undergo a 3-day pre-fermentation cold maceration to encourage fruity aromas and increase the intensity of the color in the wine. Fermentation takes place at 26°–28°C to extract silky tannins. After malolactic fermentation the wine is aged for 12 months in French oak barrels of varying uses. It is then bottled and allowed to evolve for another 6 months prior to its release to market.

Tasting Notes **Colour:** purplish-red with a violet hue.
Aroma: intense black fruit recalling blackberries along with notes of herbs and spices such as cinnamon and cloves.
Flavour: rich in fresh red-fruit flavors with notes of tobacco and white pepper.

Serving Suggestions **Food Pairing:** goes very well with lean meats, duck, turkey, and legumes.
T°: 16°C.

Analysis

Alcohol: 14%

pH: 3.46

Total Acidity: 3.38 g/L.

Residual Sugar: 2.34 g/L.

