



CARMENERRE 2012 GRAN RESERVA

ORIGIN DENOMINATION:	Maule Valley
VARIETY:	96% Carmenerre, 4% Cabernet Sauvignon
HARVEST DATE:	Beginnings of May
AGEING:	100% of the wine in French oak barrels for 8 to 10 months
CLOSURES AVAILABLE:	Natural cork
STORING POTENTIAL:	6 to 8 years in optimum conditions
FORMATS:	750 ml
ANNUAL PRODUCTION:	12.000 cases
BOTTLE AGEING:	Minimum 1 year before release

ALCOHOL CONTENT: 13,5° | PH: 3,37 | RESIDUAL SUGAR: 1,95 gr/l

TASTING NOTES

This Carmenerre presents a great purple red colour with some blue shades. It has an interesting complexity, with notes of black fruits like plums and classic spiced notes with a soft smoky finish. It is concentrated on palate, with round tannins and good acidity.

✿ Enjoy with red meats like lamb or grilled beef.

Serve ideally between 16° - 18°C.

HARVEST AND VINIFICATION

The grapes are handpicked and then taken to the cellar, where they are de-stemmed and put in stainless steel tanks for a prefermentative cold soak for 3 to 4 days. The fermentation is carried on between 25° and 26°C, with mild extractions, taking between 8 to 12 days to finish. Afterwards, the wine goes through a 1 or 2-week post fermentative maceration to gain in complexity and roundness. Once it has reached its optimum quality, it goes directly to French oak barrels for malolactic fermentation, ageing for 8 to 10 months, depending on the lot.

VITICULTURE

The grapes come from Maule Valley, near the town of San Clemente, close to the foothills of the Andes Mountain Range. The vines are grown over clay soils of volcanic origin and some colluvial formations over a stony bed in decomposition. This Carmenerre is product of a fine selection from the best plots of our first planted vines, which have now more than 25 years and are managed with an average yield of 7 tons/ha.