



TORO DE PIEDRA

GRAND RESERVE

CARMÉNÈRE

APELLATION	Maule Valley
VARIETIES	Carmenere 100%
ALCOHOL	14.5% by Vol.
TOTAL ACIDITY	5 ± 0.2 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	<4 g/L

CLIMATE

Moderately warm temperate climate with a Mediterranean rain regime, with moderately warm summer days (influenced by the coastal mountain range) and cool, humid nights.

VITICULTURE

Year of Plantation: 2000

Vine management system: Vertical Shoot Positioning Trellis (VSP)

Density: 5,000 plants/hectare (2,020 plants/acre)

Yield: 10 tons/hectare (4 metric tons/acre)

Harvest method : Handpicked with double selection in vineyard during second half of April.

Soils: Shallow soil with metamorphic rock substrate. Of clay loam texture, soil profile is sprinkled with gravel from the heavily weathered metamorphic rock beneath.

VINIFICATION

Maceration: 20-25 days with cold pre-fermentative maceration for four days at under 10°C (50°F).

Extraction: Traditional pumping-over and punching.

Fermentation: Starts with active dry yeast (Bayanus), and develops at temperatures between 25°C and 28°C (77°F to 82°F).

Aging: 12 months in French and American oak barrels.

TASTING NOTE

Appearance: Intense red color with bluish highlights.

Nose: Blackberry, spices, freshly cut wood and cherry liqueur on the nose.

In mouth: Full in mouth, well structured, with a long finish of toast and brandy.

PAIRING RECOMMENDATION

Oxtail in Port sauce.