



**VARIETY:**

100% Carmènère

**ORIGIN:**

Our Carmènère is made with grapes sourced from the best two valleys for this variety due to their temperature and soil conditions. Grape harvest time takes place when there is the greatest concentration of fruit aromas and pleasant tannins. It is a mature wine in which wood contributes with toasty notes and which is smooth on the palate.

**CLIMATE:**

The 2010 vintage season was characterized by moderate temperatures during the final ripening stage, producing wines with a greater fruit character and more freshness in the mouth.

**HARVEST:**

Manual y machine

**VINIFICATION:**

Extraction of fresh fruit aromas and good quality tannins was favored. Maximum temperature was 26°C and no post-fermentative maceration was carried out. All process is thinking to produce wines with high fruity intensity and soft mouth feel sensation.

**ANALYSIS:**

A°: 14 %  
TA: 4.8 g/L (C4H6O6)  
pH: 3.7  
RS: 2.0 g/L  
VA: 0.35

**TASTING NOTES:**

Intense ripe red fruit aromas with notes of cassis and vanilla. On the palate it is a concentrated wine, with sweet and elegant tannins, and a pleasant final persistence.

*Serving Suggestion: Serve between 17 and 18°C. Risottos, paellas and ripe cheese.*