

**VARIETY:**

100% Carmenère

ORIGIN:

Our Carmenère is made with grapes from the best valleys which have the temperature conditions and soil needed for optimum ripening. The grapes are harvested when we find the perfect balance between the fruity aromas and the ripeness of the tannins. It's a mature wine with the oak adding complexity and a smooth texture.

CLIMATE:

The 2011 season was characterized by below average temperatures, giving for more balanced wines with a lower alcohol content.

HARVEST:

Manual and machine harvesting.

VINIFICATION:

The process favored the extraction of fruity aromas and good quality tannins. Maximum temperatures of 28°C with no post-fermentation maceration.

ANALYSIS:

A°: 14.4 %
TA: 4.71 g/L (C4H6O6)
pH: 3.79
RS: 1.4 g/L

TASTING NOTES:

Intense red fruit aromas with cassis and vanilla notes. Luscious wine with elegant, sweet tannins and a lovely long finish.

Serving Suggestion: Ideal for accompanying risottos, paellas or mature cheeses. Serve preferably at 17-18°C.