

# 35° SOUTH

Carménère 2013



**Grape variety:** 100% Carménère

**Origin:** Our Carménère is made with grapes from the best valleys, where temperatures and soil conditions ensure an optimum ripening process. Harvesting takes place when the perfect balance is found between fruity aromas and ripeness of tannins. This is a mature wine, in which the oak adds to the complexity of the bouquet and provides a smooth mouthfeel.

**Climate:** The 2013 season was cooler than normal. This resulted in a slow ripening process and led to grapes with a greater natural acidity and fresher aromas.

**Harvest:** Harvesting was carried out by hand and machine.

**Winemaking process:** The extraction of fruity aromas and good quality tannins was favored during the winemaking process. Maximum temperature was 28°C and no post-fermentation maceration took place.

**Analysis:**

Alcohol: 14.2%  
Total acidity: 4.70 g/L  
pH: 3.62  
Residual sugar: 2.2 g/L

**TASTING NOTES:** The wine is intense and complex, providing a ripe and fruity bouquet with spiced as well as sweet notes. The wine is concentrated on the palate, with sweet and elegant tannins and a pleasantly long finish.

**SERVING SUGGESTIONS:** Serve between 17°C and 18°C with risottos, paellas or mature cheeses.