

**CASTILLO DE MOLINA****Carmènère 2010****VARIETALS:**

90% Carmènère, 10 % Cabernet Sauvignon

**ORIGIN:**

This wine has been made with the best Carmènère vines Viña San Pedro owns in Maule Valley. The vineyard is planted in a soft slope zone with franc-clay sandy soils to moderately deep clayey soils, with the presence of mid-superficial stoniness. Conduction system of the vines is that of a vertical trellis with drip irrigation.

**CLIMATE:**

The 2010 vintage season began with a cold spring that delayed budding, but then in summer, temperatures increased considerably. Later, in February, temperatures decreased once again, which allowed for a slow ripening of the grapes. This produced wines with great aromatic intensity and with a good balance of acidity and alcohol, resulting wines which are fresh and rich in color.

**HARVEST:**

The grapes were hand-picked during the second week of May. Vineyard's yield was 9.0 tons/hectare.

**VINIFICATION:**

Cold maceration for 5 days. Alcoholic fermentation carried out with selected yeasts at controlled temperatures between 25 and 27° C. A slightly extractive fermentation was carried out, with the purpose of obtaining silky and elegant wines (less than 50% of the volume was pumped-over in a day). 25 days of maceration in total. 100% of the blend was aged for one year in French barrels, of which 20% were new.

**ANALYSIS:**

A°: 14.3 %  
TA: 5.4 g/L (C4H6O6)  
pH: 3.52  
VA: 0.49 g/L  
RS: 3.5 g/L

**TASTING NOTES:**

*Visual:* It displays a dark violet color.

*Aroma:* The nose is quite expressive and intense, full of black fruit and spices, where blackberries, plums, blueberries and pepper stand out, perfectly combining with subtle notes of vanilla and blond tobacco.

*Palate:* In the mouth, it is a round wine, with good concentration and volume, ripe fruit, soft tannins, rich acidity and a persistent finish.

*Serving Suggestion:* Ideal to accompany risotto, baked lean meats, game birds and ripe cheeses. To be preferably served at 17°C.