

CASTILLO DE MOLINA

❖ CARMENÈRE | 2013

92%..... Carmenère.
5% Cabernet Sauvignon.
3% Petit Verdot.

Versatil

Color

Dark violet color.

Aroma

Intense and expressive on the nose, bursting with black fruits and spices. Blackcurrant, plum, black pepper and Indian ink meld perfectly with subtle notes of vanilla, coffee and chocolate from the barrel aging.

Palate

A round wine, with ample concentration and volume.

Ripe fruit flavors on the palate, with smooth tannins, rich acidity and a persistent finish.

❖ ANALYSIS

Alcohol	14
pH	3.5
Residual Sugars	3.7 g/L
Tartaric Acid	5.5 g/L (C4H6O6)
Volatile Acidity	0.58 g/L

❖ SERVING SUGGESTIONS



Pork



Tomato Based Pastas

17°C
62°F



White Meats

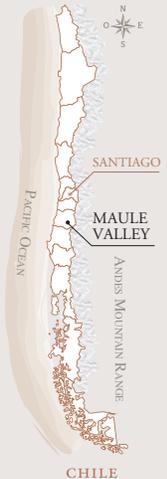


Brie

MAULE VALLEY

Origin

The finest Carménère grapes were sourced from Viña San Pedro's most prized vineyards in the Maule Valley. The vineyards are located in an area of smooth sloping hills, set upon clay-loam to moderately deep clay soils with some surface stone content. Penciahue is an area that is perfectly suited for the development of this variety. The vines are trained with vertical trellis systems with drip irrigation.



Climate

The 2012-2013 season was normal to warm. Harvest was put forward by one week in order to achieve fresher, more aromatic wines with lower alcohol content. The harvest date, along with sound agricultural management were key to producing fresh, fruity and expressive wines. The wines were therefore blessed with a good balance of acidity and alcohol, giving for fresh, intensely-colored wines.

Harvest

The grapes were harvested by hand during the first week of May 2013. Carménère is always the last red variety to be harvested.

Vinification

Cold maceration for 5 days. Alcoholic fermentation took place using selected yeasts and controlled temperatures between 25° and 27°C. The fermentation was not so extractive, aiming for silky, elegant wines (Less than 50% of the volume was pumped over per day). Incubated for 25 days in total. Development in French oak for 12 months.



SAN PEDRO
EST. 1865