



• CARMÉNÈRE 2016 •

• GRAPE VARIETY

95% Carménère 5% Syrah

• ORIGIN

Central Valley

• HARVEST

The grapes were harvested by hand once they reached 23-24° Brix. The harvest generally takes place at the end of April. The vineyard yield is 20 tonnes per hectare.

• VINIFICATION

Once the grapes arrive at the winery, cold maceration (15°C) is carried out for 12 hours, after which alcoholic fermentation occurs at controlled temperatures (under 28°C).

Pumpovers take place 2 to 3 times per day with an aim to produce a deeply colored wine that retains the fruity character of the grape. Before the fermentation is finished, the grape must is separated from the skins, to avoid excessive phenol extraction. The whole process is conceived to produce wines with high fruit intensity and smoothness on the palate. After finished the fermentation, the wine stays in contact with wood 3 months.



• NOTES FROM THE WINEMAKER



Purple intense color with bluish hues.



Aromas of blackberries and cassis with spicy nuances, tobacco notes and vanilla hints.



Ripe fruit flavors. A very balanced acidity and silky tannins.

• ANALYSIS

A°	13,0%
TA	4,9 g/L
pH	3,6
RS	3,5 g/L

• PAIRING

Ideally paired with pork, duck, game birds, chesses and spicy foods like Mexican, Chinese and Thai.



Best serve at:
59-62°F