

Carmenere

TASTING NOTES Our Carmenere features a deep, bright and clear ruby red color, with medium body. The intense nose is driven by ripe red fruit like cherries and raspberries, with notes of green pepper, leather and smoke from aging in barrels. The mouth is balanced and elegant, with smooth and juicy tannins that give the wine a more persistent, classy finish.
Pairing: Ideal for meat stews, stuffed pasta and semi-ripe cheeses.
Aging potential: 5 years.
Serve 16°C.

VARIETY 100% Carmenere

APPELLATION Maule

VINEYARD 20-years old vineyard located 32 km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.

CLIMATE Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12°C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.

SOIL Very deep soil with far-reaching roots and a very high clay content.

HARVEST Manual and mechanized harvest, de-stemming in the field beginning the first week of April.

FERMENTATION Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during malolactic fermentation.

AGING 50% in third- and fourth-fill barrels, 6 months.



Gran Reserva

