



Reserva

Carmenere



TASTING NOTES Our Carmenere is ruby red with a violet hue. Paprika stands out on the nose along with enticing aromas of ripe red fruit. Medium bodied with a flavorful mid-palate, sweet tannins, and a pleasingly fruity finish.

Pairing: Vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms.
Aging potential: 2 years or more.
Serve 16 a 18°C.

VARIETY 100% Carmenere

APPELLATION Maule

VINEYARD Old VSP-trained mass selection vineyards, flood irrigation, balanced growth.

SOIL Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.

HARVEST Beginning the second week of April.

FERMENTATION Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26°C.

AGING Micro-oxygenation with staves during malolactic fermentation.
