

Reserva 2017 Carménère

“Deep red with a garnet hue. Aromas reminiscent of black cherries, plums and dry leaves are complemented with notes of chocolate and spice from the French oak barrels the wine was aged in. This Carménère is soft and plump, with supple tannins and good length”



VINEYARD

Carménère fruit from the middle reaches of the Rapel Valley, grown on the hillsides, overlooking the rivers Tinguiririca and Cachapoal. This vintage includes a small percentage of Syrah, to enhance the spicy and black-fruit character of Carménère.

VINTAGE

A very warm and dry season, the grapes were harvested much earlier than usual, at the beginning of April. Only a small crop was brought in, due to early flowering and spring frosts.

VINIFICATION

Upon arrival at the winery all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly; temperatures reached 29°C. The wine was left to macerate for an additional 5 days, for added structure and longevity. Half the resulting wine underwent malolactic in barrels, where it was left to age for an average time of 6 months, the other half was kept in tanks. The wine was finally assembled, fined with natural egg whites, filtered and bottled. 11,500 cases were produced.

13.8%	3.7	4.7 G/L	3.6 G/L	0.60 G/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR	VOLATILE ACIDITY