

Reserva 2018 Carménère

“Deep red with a purple rim. Aromas reminiscent of are complemented with notes of dried plum, raspberry and tobacco. Gentle mouthfeel with low acidity and integrated tannins. Finishes medium long”.



VINEYARD

Carménère fruit from different growers in the Rapel Valley, grown on the hillsides, overlooking the rivers Tinguiririca and Cachapoal, cropped at less than 10 tons/ha (4 tons/acre).

VINTAGE

A dry season with moderate temperatures, the grapes were harvested during the second half of April.

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 32°C. The wine was left to macerate for an additional 7 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 to complete malolactic fermentation. The wine was finally assembled, filtered and bottled. A total of 11.100 cases were produced.

13.9%	3.66	4.59g/L	3.0g/L
TOTAL ALCOHOL	TOTAL PH	TOTAL ACIDITY	RESIDUAL SUGAR