



CARMENERÉ 2016

TASTING NOTES

It shows a deep carmine color.

It presents aromas of ripe red and black fruits, like cherries and blackberries with a touch of black pepper.

In the mouth, it is round with good structure, with soft and juicy tannins.

Enjoy with all kind of red and white meats, with well spiced vegetables with curry and pepper. Perfect with Indian and Mexican food.

Aging Potential: 8 years or more.

The perfect temperature for serving is 16- 18°C, 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

Vintage	: 2016
Valley	: Maule
Blend	: 100% Carmeneré

VINEYARD

Land	: Mingre, interior dry land, 45 Kms from Pacific Ocean, 193 MASL
Blocks	: 27 and 28
Soil	: Ancient soils composed of granitic rocks with a high degree of decomposition, low clay content
Yield	: 8.000 Kg/ha
Harvest	: Handpicked in boxes of 12 kg at the beginning of may

VINIFICATION

Cold maceration	: 48 hours at 10°C
Fermentation	: Concret tanks between 24–28 °C for 12 days
Hot maceration	: 8 days
Aging	: 50% in foudre and 50% in French oak barrels for 12 month

TECHNICAL DATA

Alcohol	: 14,0°
Ph	: 3,35
Residual sugar	: 2,3
Total acidity	: 5,85