



Carmenère Reserva 2011



Vintage:	2011
Composition:	90% Carmenère, 5% Cabernet sauvignon, 3% Cabernet Franc, 2% Petit Verdot
D.O.:	Maipo Valley
Location:	Chocalán, Melipilla area
SKU:	7804603-660677

Vineyard

Age of the Vines:	13 years
Soil:	Piedmont soils of the Coastal Mountain range: granite origin and clay loam texture.
Climate:	Morning mist and strong maritime influence due to the proximity to the Pacific Ocean and Maipo river. Temperate Mediterranean climate. Temperatures from December to March: Max. 28°C-29°C – Min. 12°C-15°C.

Chemical Analysis

Alcohol:	14.5 % vol.
Total Acidity, expressed in sulfuric acid	3.55 g/l
pH:	3.7
Residual Sugar:	2.42 g/l

Winemaking

Harvest:	Hand-picked grapes during the second week of May.
Fermentation:	Meticulous raw and berries selection on the sorting table. Cold prefermentative maceration at 8°C during 8 days, in stainless steel tanks. Alcoholic Fermentation takes place at 26-28°C, with selected yeasts. After fermentation is ended, the wine stays between 8 to 10 days in contact with the skins.
Ageing:	80% of the wine was barrel malolactic fermented in French and American oak from second, third and fourth use, then barrel aged for 10-12 months. The remainder spent its life in stainless steel tanks and waited to be blended with its oaky sibling.

Winemaker's Comments

Deep and intense carmine colour. It features fresh notes of black fruits and spices elegantly combined with tobacco, vanilla and chocolate provided by ageing. Full bodied and concentrated, has a firm backbone that gives extension and persistence. This wine has a good ageing potential.

Suggestions: Serve at 17°C. It pairs well with pasta, poultry, pork and cheese.

Awards:

Bronze Medal – Korea Wine Challenge 2013

Silver Medal – 10h Wine of Chile Awards 2013

90 pts – Mesa de Cata la Cav – Guía de Vinos 2013