RESERVA

CARMENERE 2019

MAULE VALLEY

VINEYARDS

From our San Rafael vineyard in the Maule Valley, 30km from the Andes Mountain Range. Soils of volcanic origin of different depths form slopes with differing levels of solar exposure. The climate is Mediterranean with four well-defined seasons and is influenced by the evening breezes blowing in from the mountains.

VINIFICATION

The fermentation takes place in stainless steel tanks at temperatures of 77°F to 82.4°F and the level of extraction for each batch is decided on a daily basis through tasting by the winemakers. The malolactic fermentation takes place in stainless steel tanks and the wine is then aged in new and used French and American oak barrels for different periods of between 6 months and a year. Then the different batches are blended to obtain wines that achieve a good balance between the fruity notes typical of the variety, notes of oak and hints of ageing.

ANALYSIS

Alcohol: 13,5% vol.
Residual Sugar: <4 g/L.
Composition: 90% Carmenere, 6% Cabernet Franc, 4% Cabernet Sauvignon.

TASTING NOTES

Colour: Violet red with crimson hues.
Aroma: Black and red fruit, spices, hints of coffee, tobacco and vanilla.
Flavour: Blueberries, plums, white and black pepper with hints of cassis. Big body, structure and firm tannins.

SERVING SUGGESTIONS

Serving temperature: 60.8°F.
Food pairing: Highly flavoured casseroles, barbecued red meat and game.

Recommended storage conditions for bottled wine 10-20°C, 65-75% RH, Away from strong odors and direct light.