



GRAN RESERVA

CARMENÈRE 2011

CHARACTERISTICS

Varietal Composition:	87% Carmenère; 7% Syrah; 6% Cabernet Sauvignon.
Origin:	Maipo Valley, María Pinto.
Vintage:	2011.
Soils:	Rich in quartz with low fertility and little organic matter. Sand-clay with good drainage allowing for deep root development.
Climate:	Mediterranean; located on the coastal mountain range, María Pinto has a marked Pacific Ocean influence which translates into cool breezes moderating the warm daytime temperatures during the summer.
Yields:	6 ton/ha.

Wine Analysis

Alcohol:	14.7°
Total Acidity:	3.77 g/l (H ₂ SO ₄)
Residual Sugar:	2.8 g/l
PH:	3.57

Tasting Notes

Colour: Deep and bright ruby red.

Aroma: Plum and ripe cherry aromas, combined with black pepper, coffee, spicy and toasted notes.

Flavour: On the palate is structured and concentrated, with rounded tannins and red fruits and spicy flavours. Long and velvety finish.

Vinification Process

Cold maceration: 72 hours. Yeast: *Saccharomyces cerevisiae*. Fermentation temperature: 26 to 28 °C. Total Maceration time: 18-22 days.

Aging process:

Aged in 100% new French oak barrels for 15 months.

Pairing suggestions:

Brie cheese, nuts, dried figs, pepper, Parma ham, red meats, pork, tuna, crab, cold meats. Serve at 16°- 18°C.

