



VARIETAL

CARMENÈRE 2013

CHARACTERISTICS

Variety:	Carmenère.
Varietal Composition:	85% Carmenère, 15% Cabernet Sauvignon.
Origin:	Central Valley.
Yields:	14-16 tons / hectare.

Wine Analysis

Alcohol:	13,5°
Total Acidity:	5,17 g/l (H ₂ SO ₄)
Residual Sugar:	3,8 g/l
PH:	3,69

Winemaker Notes

The 2013 blend is crafted with grapes from three vineyards. Grapes from Isla de Maipo lend a paprika profile, typical of classic Carmenere, and grapes from Santa Cruz in Colchagua Valley provide a riper, black berries profile, while grapes from the vineyard in Pencahue offer an earthy, petrol profile with sweet, ripe notes. This year, the blend includes 15% Cabernet Sauvignon grapes from Maule, which contribute more structure on the palate.

The grapes are harvested at night and processed in the winery first thing in the morning. Next, fermentation is carried out at relatively low temperatures in steel tanks. The cap is pumped daily, with diminishing intensity over the course of fermentation to optimize extraction. After fermentation is complete, some of the wine is then aged in contact with oak, while the rest is left as is to preserve the fruit character, resulting in a balanced final blend. Bottling began in December 2013.

Tasting Notes

Colour:	Bright cherry red.
Aroma:	Clean bouquet with notes of red berries and spices typical of the varietal, subtle smoked and paprika, and hints of coconut and vanilla.
Flavour:	On the palate, the wine is medium-bodied with smooth tannins and a pleasant finish.

