



CARMEN

CHILE

CARMEN MERLOT 2008

Geographical Area	:	Rapel Valley
Varietal Content	:	90% Merlot , 5% Cabernet Sauvignon, 5% Syrah.
Alcohol Content	:	13,4% vol.
Total Acidity	:	5,23 g/l expressed ad Tartaric Acid
Residual Sugar	:	3,1 g/l
pH	:	3,49

Harvest and Production:

The grapes were handpicked in our vineyards in the Rapel Valley. The crushed grapes remained with the skins for 6 days at 2°C for cold maceration before the fermentation. This ensures good colour extraction and retention of primary fruit aromas. The alcoholic fermentation took place in stainless steel tanks at 24°-25°C. Malolactic fermentation took place naturally in tanks and in barrels. For aging 30% of the wine remained in French and American oak barrels for 6 months.

Winemaker comments:

The wines has a deep bright ruby colour. The aromatic profile shows intense red cherries, caramel, coffee and chocolate notes. Delicate hints of mint and ripe plums make the nose more complex and elegant. The tannins feel sweet and rich with a vibrant long finish.

Food Recommendations :

All kinds of cheese, pasta, poultry and fish.



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