



CARMEN

CHILE

CARMENÈRE 2008

Geographical Area	:	Rapel Valley
Varietal Content	:	90 % Carmenère, 10% Cabernet Sauvignon
Alcohol Content	:	13,7 % Vol
Total Acidity	:	5,52 g/l expressed as Tartaric Acid
Residual Sugar	:	3,3 g/l
pH	:	3,56

Harvest and Production

The grapes were handpicked from our vineyards in the Rapel Valley, where deep soils create a great terroir for Carmenère full expression.

Once in the winery the grapes were crushed and cold macerated for 12 days at 5°C. This is carried out to stabilise colour and maximise primary fruit flavours retention. Alcoholic fermentation took place in stainless steel tanks between 26-27°C a gentle extraction programme ensured elegance and depth in tannins. Malolactic fermentation occurred naturally in stainless steel tanks. The wine was racked for clean ageing with 30% of the wine being aged in French and American oak barrels for a period of 6 months.

Winemaker Comments

This Carmenère has a deep ruby colour. Ripe blackberries, rhubarb and black olives dominate the nose. Well integrated chocolate, vanilla and peppery notes increase the complexity. The tannins are soft and persistent. This Carmenere finish clean and vibrant with a long aftertaste.

Food Recommendations

Enjoy this wine with all kinds of cheese, pasta, poultry and red meats.



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