



CARMEN

CHILE

RESERVE CARMÉNÈRE-CABERNET SAUVIGNON 2006

Variety	:	60 % Carménère, 40 % Cabernet Sauvignon
Geographical Area	:	Maipo Valley
Alcohol	:	13.9 % Vol.
Total Acidity	:	3.27 g/l
Residual Sugar	:	2.55 g/l
pH	:	3.59

Harvest and Production:

The grapes were hand-harvested from our vineyards at the foothills of the Andes Mountains, in Maipo Valley.

The grapes were strictly selected before the crusher, and both varieties were fermented separately. A 7 days cold maceration (4- 5°C) period for the grapes, to ensure maximum retention of fruit flavours and colour extraction.

Then, fermentation was carried out in stainless steel tanks at 28 °- 30°C. The total maceration period was of 25 days for Cabernet Sauvignon grapes and 18 days for Carménère grapes. Malolactic fermentation occurred naturally in tanks and in barriques.

Later the wines were blended and 80% of it was aged in French and American oak for 10 months. After bottling, the wine aged in our cellar for additional 6 months prior to its release.

Winemaker's Comments:

Dark ruby red in colour with violet hues. A rich and refined wine, with plenty of ripe fruits character and spices. Intense wild black cherry fruit and cassis aroma, followed by notes of mint, pepper and dark chocolate.

Well structured, concentrated and a big length; lovely balanced of jammy and red ripe fruit along with sweet oak. Fine grained, smooth and ripe tannins. A complex and elegant wine with a long finish.

Suggested Food:

This wine is great with poultry, red meat seasoned with sauces, cheeses, legumes and pasta.

Stefano Gandolini
Oenologist



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