



# CARMEN

CHILE

## CARMEN RESERVE CABERNET SAUVIGNON 2006

**Varietal Content:** 85% Cabernet Sauvignon, 11.2% Syrah, 3.8% Cabernet Franc

**Geographical Area:** Maipo Valley

**Alcohol Content:** 14.0 % Vol.

**Total Acidity:** 3.5 g/l

**Residual Sugar:** 2.8 g/l

**pH:** 3.69

### **Harvest and Production**

The grapes were handpicked from our estate vineyards at the foothills of the Andes Mountains in Maipo Valley.

A 7 days cold maceration 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° - 29° C. After fermentation de wine was kept in barrels in contact with the skins during 10 days. Malolactic fermentation took place naturally in tanks and in barrels.

80% of the wine aged in French and American oak barrels for a period of 10 months, 20% of the wine remained in tanks. After bottling, the wine aged for additional 6 months prior to its release.

### **Winemaker`s Comments**

Richly concentrated and complex wine, it has a great Maipo tipicity. A wine that combines wild black cherries and plums with some hints of mint, cedar and spices. Impressive in the palate, the wine has sweet fruity flavours, moka and chocolate. The wine has rounded and soft tannins and it has an excellent structure.

### **Food Suggested :**

Perfect wine to enjoy with game birds, red strong meats and seasoned white meat.

Stefano Gandolini

**Oenologist**



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