



CARMEN

SINCE 1850

Gran Reserva



CABERNET SAUVIGNON 2016

VINTAGE: 2016

VARIETAL COMPOSITION: 100% Cabernet Sauvignon

GROWING AREA: Maipo Alto Valley

SOIL

Cabernet Sauvignon demands good drainage to deliver perfect tannins, so the wine can expand on the palate, delivering elegance and balance. The soil of our "Quillayes" vineyard planted over alluvial terraces has a mixture of 20% clay and 80% sand, which provides the vines with outstanding drainage balanced with optimum moisture retention.

CLIMATE

This grape variety requires warm temperatures to fully develop its unique blackcurrant and spice flavours. A significant fluctuation in temperature from day to night gives the wine elegant structure and balanced acidity. The proximity of our vineyard to the river enables the winds sweeping in from the Andes to moderate day temperatures, and the high altitude helps to cool down the area at night. Alto Maipo is without doubt the best Chilean terroir for Cabernet Sauvignon, this wine has successfully harnessed that potential.

TASTING NOTES

Our Carmen Gran Reserva Cabernet Sauvignon is a deep and intense ruby-red in color. The nose presents aromas of black currants, blackberries, and licorice with smooth, elegant cedar notes. The palate is very rich and generous yet fresh and vibrant at the same time. The wine has abundant fruit and firm tannins that lend structure and depth.

WINEMAKING DETAILS

The grapes were handpicked from our estate vineyards, located over the best alluvial terraces in Alto Maipo Region by the Andes mountains.

Before fermentation the grapes are cold macerated for 10 days at 4°C, to ensure maximum retention of primary fruit aromas and to maximize colour extraction. Alcoholic fermentation was carried out in stainless steel tanks at 28° - 29° C. The total maceration period was of 35 days. The total blend was aged in French oak barrels for a period of 12 months, malolactic fermentation occurred naturally in barrels.

TECHNICAL DETAILS

Alcohol Content: 13,5 % vol.

Total Acidity: 5.45 g/l (Expressed in Tartaric Acid)

pH: 3.05

Residual Sugar: 3.5 g/l

Ageing Potencial: 6 to 7 years

FOOD & WINE

This is the perfect wine to enjoy with full-flavored red meats such as lamb, ribs and beef with spicy sauces. It also goes well with wild fowl, venison, kidneys, goose and ripe cheeses.