



CARMEN

SINCE 1850

Gran Reserva



CARMENERE 2017

VINTAGE: 2017

VARIETAL COMPOSITION: 100% Carmenera

GROWING AREA: Apalta, Colchagua Valley

SOIL

The Apalta soils are formed of granitic decomposed material and are well suited to the deeply penetrating roots of the Carmenera vines. This variety needs considerable moisture in the soil to preserve its tannins and acidity, which ultimately provide the wine's structure. Our "Los Peñascos" Vineyard is located in the highest zone of Apalta, the soils in the piedmont and flat areas provide good depth and structure for fully ripen Carmenera distinctive character.

CLIMATE

Carmenère's naturally mild tannins and low acidity require milder to warmer temperatures than other varieties to be perfectly ripe. Apalta is ideal for this variety, with a growing season of 29° to 33°C (84°-91°F) during the day and lower temperatures at night, which deliver flavors of red fruits, with smoky, spicy, and earthy notes. This Carmenère cements Apalta's reputation as a premium winegrowing region.

TASTING NOTES

Our Gran Reserva Carmenera is a dense and concentrated wine with an intense dark purple colour. The nose is rich and very honest to the variety showing ripe berries, sweet spices and tobacco. Soft touches of spicy anise and paprika add complexity. The palate is generous, with supple texture and sweet tannins that are smooth and concentrated. The wine has persistency and great length.

WINEMAKING DETAILS

The grapes were handpicked from our vineyards in the hills of Apalta, in the Colchagua Valley and carefully selected before crushing. A period of cold maceration (4°-5°C / 39°-41°F) for 7 days was used to ensure maximum retention of primary fruit flavors and color extraction. Alcoholic fermentation was carried out in stainless steel tanks at 28°-29°C (82°-84°F). The total maceration period was of 40 days. The wine was aged in French oak barrels for 10 months. After bottling, the wine aged in our cellar for an additional 2 months prior to its release.

TECHNICAL DETAILS

Alcohol Content: 14.0 % vol.

Total Acidity: : 4.71 g/l (Expressed in Tartaric Acid)

pH: 3.66

Residual Sugar: 3.49 g/l

Ageing Potencial: 6 to 7 years.

FOOD & WINE

Serve this wine with Filet Mignon, roasted ribs, roast duck, rabbit, lamb, ratatouille, kebabs, pasta dishes and cheeses such as Gruyere, Manchego, Parmesan and Cheddar.
