

ALTOS Carmenère · Carignan

Vintage	2007
Variety	60% Carmenerere – 40 % Carignan
Region	Central Valley (Carmenerere from Maipo and Carignan from Cauquenes)
Wine Making Details	All the stems of the grapes were removed with partial crushing of the berries. The temperature of the must was reduced immediately after crushing to maintain flavors and aromas and reduce the level of SO2. Cool pre-fermentation maceration for 72 hours to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 20 to 35 days. Natural malolactic fermentation at 16°C. No fining and this is an unfiltered wine.
Tasting Notes	<i>Color: Dark and deep ruby red Aroma: Dense and complex with an expressive range of blackberries, blueberries, cherries and pomegranate flavors with hints of sweet spices and cedar. Palate: Rich, deep and powerful. Has a compelling purity and impressive persistence.</i>
Cellar Potencial	8 years
Aging	12 - 14 months (70% French oak and 30% American oak)
Technical Details	<i>Alcohol content: 13.7 % vol. Total Acidity: 7.04 g/l (Expr. in Sulfuric Acid) pH: 3.49 sugar: 2.84 g/l Dry extract: 31.1g/l</i>
Wine and food	Serve this wine with Filet Mignon, roast prime rib, roast duck, rabbit, lamb cutlets, meatballs, ratatouille, kebab, rich pasta dishes. Cheeses: Gruyère, Manchego, Parmesan, Cantal, Cheddar.

