

RESERVA Carmenère

Vintage	2006
Variety	Carmenère
Region	Rapel Valley

Wine Making Details All the stems of the grapes were removed with partial crushing of the berries. The must are cooling to reduce the temperature immediately after crushing to maintain flavors and aromas and reduce the level of SO₂. Cool pre-fermentation maceration for 48 hour to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 20 to 25 days. Natural malolactic fermentation at 16°C. Press wine cuts: membrane press was used and the pressing wines from 200 to 600 mbar have been added to enhance richness and body. 80% of the wine has been aged in French and American Oak for a period of 6 to 10 months. No fining and cool tartrate stabilization. Filtered just by pressure filters with large diatomaceous (or kieselgur).

Tasting Notes *Color:* Dark and deep red.
Complex with grilled red pepper, raspberry and blackberry fruit, dried plums mingled with tobacco and mocha. Velvety texture with soft and voluptuous tannins in a nicely integrated finish.

Cellar Potencial 4 - 6 years

Aging 80% of the wine is keep in contact with French oak for 12 month.

Technical Details *Alcohol Content:* 14.00% vol.
Total Acidity: 4.84 g/l (Expr. in Tartaric Acid)
pH: 3.67
Sugar: 2.20 g/l
Total Dried Extract: 29,60 g/l

Parings Rack of lamb, tongue, roast or grilled red meats, goulash, grilled bluefish, Chinese food.

