

Carménère

Vintage	2008
Variety	85% Carménère – 15% Cabernet Sauvignon
Growing Area	The grapes were harvested from 4 different vineyards located in 4 different locations in Chile: 42% Rapel Valley; 23 % Lontué Valley, Sagrada Familia; 20 % Elqui Valley and 15 % Cauquenes Area in Maule Valley. The grapes were harvested at the end of April and beginning of May.
Grape Maturity	The most important criteria for assessing grape is flavor and tannins structure development, which is done by regular tasting of fruit on the vine and skin tasting. Also important are condition of the fruit and vines, sugar level, total acids and pH. The target sugar level for the Carmenera is 24 to 26°Brix.
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 SO ₂ . 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 15 to 20 days. Natural malolactic fermentation at 16°C. 40% of the wine has been aged in French and American Oak for a period of 2 months.
Tasting notes	Dark and deep red color with violet hues. Intense and complex, nicely combines ripe blackberry fruit and blueberry, mingled with pepper, red bell pepper and caramel. This wine has a velvety texture with soft and voluptuous tannins in a nice, fresh and integrated finish.
Technical details	Alcohol content: 13.2% vol. Total Acidity: 5.59 g/l (Expr. in Tartaric Acid) pH: 3.46 Residual Sugar: 4.4 g/l
Ageing potentia	2 to 3 years, drink young to enjoy the fruit.
Wine and Food	This wine is great with leg or rack of lamb, tongue, roast or grilled red meats, goulash, grilled bluefish, Chinese food.

