



Gran Reserva Carménère

VINTAGE	2012
VARIETY	Carménère
ORIGIN	Colchagua Valley - Coast
VINEYARD LOCATION	Lolol (La Hacienda area)
CLIMATE	Temperate Mediterranean
SOIL	Clay loam
PLANTED	1997 and 1998
PLANTING MATERIAL	Mass selection and ungrafted rootstock
TRAINING SYSTEM	Guyot
MESOCIMATE	The Carménère is grown in El Peral, the fresher area in the farm, under the influence of coastal winds, and in El Huaico, the First week of May. By hand, early morning, to benefit from lower temperatures, in 12-14 kg containers
HARVEST	8.000 kg/ha. 2,5 kg/vine
YIELD	
WINEMAKING	Manual selection before and after destemming, on a vibrating table. 5-day cold maceration. Alcoholic fermentation in 130 hL stainless steel tanks, in controlled temperature between 25 and 28°C, for 10 days. Incubated for 30 days in total. Malolactic fermentation within the tank.
AGING	12 months in French oak
BLEND	100% Carménère
pH	3,6
ALCOHOL	14,5
BOTTLE FEATURES	Low conical Bordeaux. Ecological, lightweight
BOTTLE CLOSURE	Natural cork
PRODUCTION	36.943 bottles (750 cc)
SHELF LIFE	8-10 years
SERVING TEMPERATURE	16-17°C
FOOD PAIRINGS	For its soft, round tannins, it is a special pair for some types of pasta, such as spinach and ricotta cannelloni, besides pairing glazed chicken drumsticks and turkey stuffed with dried fruits.

TASTING NOTES

Appearance Ruby red with a violet border

Nose A wine with high aromatic intensity and very notorious sweet and floral aromas, besides ripe red berries notes. Delicate herbal and sweet spicy (vanilla, nutmeg) notes, from its aging in French oak.

Palate It has a subtle attack with velvet tannins that gently interact with our palate. A medium acidity that makes it long and balanced.