



## Pionero

### Carmenère 2010

#### Vineyards

The fruit comes from the Maipo Valley, where there is a predominance of alluvial, gravel-type soils in most of the best vineyards, with some soils with a sandy profile in other zones. A wide range of strategies and techniques are used in managing the canopy, including placing the shoots vertically, all with the aim of maximising the amount of sunlight in the fruit-ripening zone. Irrigation is applied sparingly to maintain the balanced growth of the vine and achieve a constant rate of ripening.

#### Vinification

The grapes are harvested manually to ensure that they reach the winery in good condition. The stalks are removed and the grapes then crushed, leaving a high percentage of them whole. Then the must undergoes a pre-fermentative maceration in the cold for 4 to 7 days, to achieve better extraction of aromas. Fermentation takes about 15 days, and is carried out by inoculating selected yeasts into the skins and juice and pumping them over to extract the colour and flavours found in the grape skins. The fermentation temperature is regulated at between 26 and 28°C in order to preserve the character of the fruit. Once alcoholic fermentation is finished, malolactic fermentation takes place naturally. The wine is stored in stainless steel tanks, and in casks, for a few months prior to bottling.

#### Tasting Notes

**Colour:** a violet purple-red in colour, dense and with some depth.

**Aroma:** black fruits such as blackberries and cherries, with notes of cooked herbs. They also reflect the scents of the forest and chopped wood.

**Flavour:** black fruit, with touches of strawberry. It feels smooth, with an elegant step, good body and very little astringency. At the same time it offers us a welcoming wine with good persistence.

#### Serving

**Tº:** Serve between 16 and 18° C.

#### Suggestions

**Match food:** white cheeses, fresh pastas, pizzas, white meats, oily fish and sweetcorn parcels (humitas), and also with raw meat and delicatessen.

#### Maipo Valley



#### Match food



Cheeses

#### Analysis

Alcohol:	14%
pH:	3.67
Total Acidity:	3.17 g/l.
Residual Sugar:	2.79 g/l.