



RESERVA

Carmenère 2009

Vineyards

The fruit comes from the Santa Laura vineyard, located in the Maipo Valley, which is famous for the production of exceptional red wines. The alluvial soils and dry climate provide an ideal ecosystem or terroir for growing structured, long and persistent red wines. Controlled irrigation is used to maintain the balanced growth of the vine and achieve a constant rate of ripening towards the harvesting date.

Vinification

The grapes are harvested manually. Once crushed, they are macerated at low temperature for a few days prior to fermentation, to obtain fruity aromas and intense colours. The fermentation temperature averages between 26°C and 28°C, to extract gentle tannins. Then the wine is stored for ageing in oak casks for a period of around 8 months and subsequently bottled to continue its development.

Tasting Notes

Colour: tones of purple and violet, very deep and intense.

Aroma: intense aroma of forest fruits with touches of vanilla and cream.

Flavour: fresh and silky, rich in fruity flavours and well-combined with notes of fresh tobacco.

Serving

T°: Serve at 16° C.

Suggestions

Match food: Very good with fish, chicken, poultry, pastas and cream soups.

Maipo Valley**Match food**

Pasta

Analysis

Alcohol:	14.0%
pH:	3.57
Total Acidity:	3.42 g/l.
Residual Sugar:	2.8 g/l.