

Gran Reserva



Carmenère 2017

MAIPO VALLEY

- Vineyards** The fruit comes from San Bernardo, in the Maipo Valley, which has alluvial soils and a dry climate. It is a high-density vineyard, which makes it possible to achieve low production per plant with a high concentration of colour and flavours.
- Vinification** Harvesting is carried out manually, as is the selection of clusters and individual grapes. Vinification is traditional, with long macerations lasting 4 to 5 weeks. Once this process is complete, the wine is placed in French oak casks for malolactic fermentation and subsequent ageing, which lasts 16 months.
- Tasting Notes** **Colour:** intense, deep red, with violet overtones.
Aroma: fresh and intense fruit reminiscent of blackberry and blueberry, plus spicy black pepper, cinnamon and roasted coffee beans.
Flavour: fruity, complex and persistent black fruits, spices, chocolate, earthy flavors and truffles, velvety tannins and massive.
- Serving** **T°:** Serve at 16° C.
- Suggestions** **Match food:** stews, pasta, cream, white meats, sausages, cheeses young and dark chocolate.

Analysis

Alcohol: 14%
 pH: 3.28
 Total Acidity: 3.73 g/L.
 Residual Sugar: 2.94 g/L.