

# PIONERO

## RESERVA



### Carmenère 2017

MAULE VALLEY

**Vineyards** The fruit for this wine comes from vineyards in the Maule Valley, where there is a predominance of alluvial, gravel-type soils with low fertility with an important clay loam at the basis of the profile. The vineyards are vertically positioned and double guyot pruned. Drip irrigation is used to control the ripening process in the grapes, and harvest takes place in late April - early May.

**Vinification** After harvest the grapes are crushed, leaving approximately 20% of the berries whole and allowed to undergo a 3-day cold maceration prior to fermentation, which lasts another 15 days. Selected yeasts are used, and light daily pumpovers aid in extracting color and structure for the new wine. Fermentation temperatures are regulated to 25°–26°C to retain the fresh character of the fruit. The new wine later undergoes malolactic fermentation naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in fourth- and fifth-use oak barrels for 6 months prior to bottling.

**Tasting Notes** **Colour:** purplish violet red.  
**Aroma:** plack fruits recalling blackberries, fresh herbs, and spices such as cinnamon.  
**Flavour:** fruity with attractive notes of vanilla, cloves, and chocolate. Medium bodied and juicy with fine tannins, fresh acidity, and a long finish.

**Serving Suggestions** **Food Pairing:** pastas in general, pastel de choclo (corn and meat pie), stews, lean red and white meats.  
**T°:** 16 °C.

### Analysis

**Alcohol:** 13%

**pH:** 3.6

**Total Acidity:** 3.2 g/l

**Residual Sugar:** 2.74 g/l

