

## CARMÈNÈRE 2017

### Vineyard

#### Variety

100% Carménère

#### D.O

Maipo Valley

#### Vineyard of Origin

Trinidad Vineyard

#### Soil

Highly permeable granitic, sandy-clay soils, with a depth of between 0.8 and 1.5 metres.

#### Harvest

The grapes were harvested between 22 March and 21 April

#### Vintage

The vintage 2017 was characterized by having medium to high temperatures at the beginning of the season during the period, which allowed a rapid maturity of the grapes

### Winemaking

#### Fermentation

First a careful selection of the grapes was made by hand. Then they were put gently into stainless steel tanks, where they first underwent a cold maceration at between 6°C and 8°C. Next came the fermentation at temperatures of between 22°C and 26°C, with two to three pump-overs every day. This resulted in a wine with a smooth-tanned texture.

#### Ageing

100% of the wine was aged for 12 months in medium-toast, fine-grain French oak (80%) and American oak (20%), to preserve the balance of black fruit and the character of the Carménère.

#### Technical Data

Alc/Vol: 13%

pH: 3.68

Acidity: 4.91 g/l (Tartaric Acid)

Residual Sugar: 3.2 g/L

#### Ageing Potential

This wine can be stored for up to 7 years in optimum conditions.

### Tasting Notes

Deep violet in colour. This wine reveals soft spicy notes, aromas of blackberries and cherries and chocolate. It has gentle tannins and a harmonious finish. The palate opens with abundant fruity flavours, such as cherries and plums with fine spicy notes. The complexity of this wine stays right through its lengthy finish. Its soft tannins and good structure create a perfectly-balanced framework. This is a full-bodied wine, long in the finish, which is highlighted by notes of fruit, spices and chocolate.

### Serving Suggestion

Best served at a temperature of between 16°C and 18°C. This wine pairs well with pork casserole, pork rib and with braised meat with fine herbs. It is also delicious with mature cheese of medium intensity.

