

# CARMÉNÈRE 2017

## VINEYARD

**Variety:**

Carménère 85% - Syrah 15%

**D.O.:**

Colchagua Valley

**Soil:**

Highly permeable granitic and stony soil.

**Harvest:**

The grapes were harvested between 24 and 28 March, when their organoleptic qualities, aromas and tannins were at their best.

**Vintage:**

Temperatures were average to high in 2017 and this meant that the grapes ripened more quickly than in other years

## WINEMAKING

**Fermentation:**

The grapes underwent a pre-fermentative low-temperature maceration to bring out the maximum colour and aromas. Then the must was fermented in stainless steel tanks.

**Ageing:**

70% of this wine was aged for 10 months in French oak. The wine was then bottle-aged for 3 months.

**Technical data:**

Alcohol by Volume: 13% GL

pH: 3,66

Acidity: 4,75 g/L (Tartaric Acid)

Residual Sugar: 3,5 g/L

**Ageing potential:**

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

## TASTING NOTES

A deep cherry red wine with maroon hues. The nose is intense and attractive with upfront fresh black and red fruit aromas, such as blueberries, blackberries, blackcurrants, strawberries and cherries, as well as spicy and earthy notes that blend harmoniously with hints of chocolate and vanilla. This wine is notable for its delicious structure, well-balanced body and well-rounded, velvety tannins, which lend it great volume. An elegant, clean finish.

## SERVING SUGGESTION

Best served at between 16°C and 17°C, this wine pairs well with soft cheese, creamy dishes, casseroles and stews and spicy dishes.



VENTISQUERO  
Espíritu Desafiante