

# YELCHO

CARMÉNÈRE  
2017



## VINEYARD

- VARIETY** 85% Carménère / 15% Syrah  
**D.O.** Colchagua Valley.  
**SOILS** Highly permeable granitic, stony soil, with a depth of 0.6 to 2 metres.  
**HARVEST** The clusters were harvested between 12 and 21 April, when their organoleptic qualities, aromas and tannins were at their best.  
**VINTAGE** 2017 was a very hot year, so the grapes ripened at least a couple of weeks earlier than in previous years. They had good levels of acidity, moderately low alcohol levels, optimal organoleptic qualities and aromas and ripe tannins.

## WINE

- WINEMAKING** 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 at a controlled temperature of between 26°C and 28°C.  
**AGEING** 30% of this wine was aged for 4 months in French oak barrels. The wine was then bottle-aged for a further 6 months.

- TECHNICAL DATA** Alc/Vol: 12.5% g/L  
pH: 3.70  
Residual Sugar: 4.00 g/L  
Acidity: 4.91 g/L (Tartaric Acid).

- AGEING POTENTIAL** This wine can be enjoyed now or stored for up to 4 years in optimum conditions.

## TASTING NOTES

- COLOUR** Deep cherry-red.  
**AROMAS** It has upfront aromas of black and red fruit, such as blueberries, blackberries, blackcurrants, strawberries and cherries.  
**PALATE** Elegant, with good volume and tannins that provide a well-rounded body and a clean and very long finish.

- SERVING SUGGESTION** Best served at between 16°C and 18°C, this wine is ideal with soft and mature cheese, cream-based dishes, meat such as pork and lamb and well-seasoned dishes in general.

