



CHILE

GRAPE VARIETY

CARMENERE 100 %

VINTAGE

2004

GROWING AREA

Chile, Colchagua Valley

ANALYSIS

Alcohol content : 13.30 % vol.

pH :3.45

Total acidity :3.30 g/l (H₂SO₄)

Volatile acidity : ..0.50 g/l (C₂H₄O₂)

Residual sugar <2 g/l

GRAPE VARIETY

The Carmenere grape variety, found in certain appellations of the Bordeaux region, is little known and therefore much sought after in Chile. It is part of the Cabernet family but is often confused with Merlot, owing to its appearance and characteristics. Indeed, given these similarities, some Chilean winegrowers only became aware of the presence of the Carmenere variety in their vineyards a few years ago.

VINIFICATION

The grapes are handpicked and transferred to stainless steel vats where the process of alcoholic fermentation takes place over a period of 10 to 12 days. During this period, the wine is pumped over every day to ensure that the full potential of the fruit is expressed. This is followed by a post-fermentation maceration period of 5 days before commencing the process of malo-lactic fermentation (100%). Great care is taken to keep the temperature around 25°C to preserve all the aromas.

TASTING NOTES

The color is deep ruby red, with purple hues. The nose displays red berry and black cherry aromas. The palate is of medium weight, fruit driven and contains hints of black cherry, spice with a savoury, gamey finish. Subtle oak use complements the fruit characteristics of the wine.