



ARAUCANO ALKA CARMENERÉ 2016

Under-appreciated as a noble variety and only believed to be fine enough for blending, Francois was convinced of Carmeneré's potential for finesse and complexity. Alka is the fruit of this quest. Alka (the Araucano word for the French national emblem, the cockerel) is the one of the rare 100% Carmeneré wines and serves as proof of this grape variety's nobility.

APPELLATION: Colchagua Valley, Chile - Apalta (high terraces of alluvions from the Tinguiririca River), Lolol (granite from the coastal range terroir).
VARIETY: 100% Carmeneré

TASTING NOTES:

COLOR: Dark cherry red color, bright and very deep
AROMA: The nose is intense and complex. Shows hints of dark fruits (blackcurrant, blackberry) well mixed with notes of eucalyptus and spice such as black pepper and cinnamon.
FLAVOR: Powerful structure with unctuous tannins that reflect the perfect ripeness of the grape. The backbone, well-balanced by the acidity, gives a long and complex finish, with aromas of plum marmalade mixed with spices.
FOOD MARRIAGE: Grilled meats (steak and pork chops) or rack of lamb with herbs.

WINEMAKING:

HARVEST: Harvesting is done by hand into crates early in the morning. They are sorted before and after stemming. No crunching. The grapes are placed in a cold room (5 degrees Celsius) in order to reduce the temperature before taking them to the winery.
VINIFICATION: Pre-fermentation cold maceration, for 6-8 days followed by alcoholic fermentation in small vats for 75-80% of the produce. The rest is vinified directly in barrels. Regular cap plunging during the fermentation process. Long maceration (20 days on average) to add complexity and structure. Malolactic fermentation in barrels followed by 3 months ageing on the lees.
AGEING: 100% new French oak, in 600L demi-muids, during at least 18 months. 1 racking every 4 months.

UPC# 6 35335 63021 1

ALCOHOL: 15.1%
TECH ANALYSIS:
TA: 3.19 g/l, RS: 3.0 g/l
AGE: 10-15 years

