

## Carménère 2012

### Colchagua Valley

*This wine has a very intense dark red. Its aromas are very complex and remind grilled red pepper, blackberries, and notes of tobacco and clove. Velvety texture with soft and voluptuous tannins in a nicely integrated finish.*

The grapes come from the Colchagua Valley, well known for the great quality and concentration of its wines. The broad day-night temperature differentials, as well as the long, dry and sunny summers, allow the fruit to ripen slowly and express all its varietal character. The vineyard was planted in 1991 in our estate in Peralillo which presents loam clay soils and yields of 10 ton/ha.

#### Winemaking:

The grapes were handpicked early morning in mid May to facilitate low temperatures during maceration. A 3-day pre-fermentation cold maceration at 8°C to 10°C for 10 days in stainless steel tanks increased the concentration and fruity flavors in the must. The fermentation temperature was controlled in a range of 24 ° to 26 ° C with controlled aeration and delestages and a post fermentative maceration was done for about 15 days. After racking of the wine, malolactic fermentation was carried out spontaneously. The wine was aged in American and French oak for about 6 to 8 months.

The wine was fined with egg whites, gently filtered, bottled, and was kept in bottle a few months before distribution.

#### Analysis :

Alcohol:	13.0 % vol
Total acidity:	5.32 g/l tartaric acid
Volatile acidity:	0.5 g/l acetic acid
pH:	3.6
Residual sugar:	2.85 g/l

