



ALTUM

TERRAMATER



Carmeneré

MAIPO / CHILE

Tasting notes

- **Colour:** Red with violet hints.
- **Aromas:** Delicious fruity aroma with hints of coffee and some cassis. Soft notes of toast and green vegetables.
- **Flavors:** Smooth and elegant mouth, delicate tannins and persistent finish.
- **Pairing:**
 - Stews, pot roast.
 - Legume preparations.
 - Grilled aubergines or zucchini.

Suggested serving temperature: 15°-16°C (59 - 60°F).

We recommend the use of decanter.

Vineyard

- **Vine:** Between 40 and 50 years.
- **Soil:** Clay loam deep colluvial.
- **Climate:** Mediterranean.
- **Harvest:** Good weather, almost without rain in the season. Grapes with good acidity and color concentration. Harvest took place in the third-fourth week of april.

Winemaking

- **Fermentation:** Traditional with selected yeasts
- **Filtration:** No filtering.
- **Ageing:** 16 months in french oak barrels of first use. Good ageing potential.

Laboratory analysis

- **Alcohol:** 13,8 %
- **Residual sugar:** 2,51 g/l
- **Total acidity:** 7,58 g/l
- **pH:** 3,51

