







Cabernet Carmenere

(60%-40%) CURICÓ / CHILE

Tasting notes

- · Colour: Intense ruby red color.
- Aromas: Nice nose. Aromas of red and black fruits such as gooseberries and black cherries. Balsamic notes with some dried fruit.
- Flavors: Soft palate and good acidity. Concentrated fruit and juicy tannins.
- · Pairing:
 - Low fat meats.
 - Stews.
- Seasoned chicken or turkey.

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

We recommend the use of decanter.

Vineyard

- · Vine: Older than 70 years
- · Soil: Alluvial soil.
- · Climate: Moderate mediterranean.
- Harvest: Season without rains and warm days. Good aromatic profile and good health of the grape. Overall, the yields were similar to the previous season. The harvest was carried out the second-third week of April.

Winemaking

- Fermentation: Traditional with selected yeasts
- Filtration: Filtration through 0.65 membrane.
- Ageing: 25% of the blend in french oak barrels for six months.

Laboratory analysis

• **Alcohol:** 13,4 %

Residual sugar: 4,27 g/lTotal acidity: 5,7 g/l

• pH: 3,39

