

# X-Tasis

## CARMENÈRE 2016

|                        |                         |
|------------------------|-------------------------|
| <b>Appellation:</b>    | <b>Central Valley</b>   |
| <b>Composition:</b>    | <b>100% Carmenère</b>   |
| <b>Alcohol:</b>        | <b>12,5°</b>            |
| <b>Residual Sugar:</b> | <b>3,9 g/L</b>          |
| <b>Total Acidity:</b>  | <b>5,1 g/L tartaric</b> |
| <b>pH:</b>             | <b>3,66</b>             |

### *Winemaking*

Harvest took place primarily between the third week of April and the first week of May.

Most of the grapes were hand picked, although a small portion was machine harvested to ensure the optimal degree of ripeness.

Upon arriving at the cellar, the grapes were destemmed carefully for minimal breakage of berries and seeds. 100% of the grapes were fermented in stainless steel tanks for 7–8 days at 25°–29°C with 3–4 pumpovers per day to achieve the maximum varietal expression in the final blend. A portion of the blend aged in used French and American oak barrels for 5 months prior to bottling. It was lightly filtered and bottled.

### *Vineyard*

Our Carmenère comes from vineyards in the Central Valley, where Chile's most traditional wine-producing regions are located. This valley is bordered by the Andes Mountains to the east and the cold waters of the Pacific Ocean to the west. It has a Mediterranean climate and pronounced differences between daytime and nighttime temperatures, which encourages tremendous aromatic intensity in the wine grapes.

Our Carmenère comes from 13-year-old vines planted in the La Esperanza, Río Bonito, and Los Niches and are trellised to vertical shoot position, planted 1.5 x 2.1 m apart and drip irrigated to prevent water stress prior to harvest.

Foliage management begins in the spring to eliminate undesired shoots. In late December leaves are pulled from the side that receives the morning sun for better solar exposition to the bunches and help improve ventilation. Undesired bunches are cut (green harvested) during fruit set to obtain 12 tons per hectare.

Climate: Sub-Humid Mediterranean.

### *Tasting Notes*

This Carmenère presents a dark and intense carmine-red color with violet nuances. Black fruits and the spice notes characteristic of the variety stand out on the nose, accompanied by a subtle touch of coffee and cedar.

The fruity and spicy palate has soft tannins, great volume, and a long finish.

### *Pairing*

Aged cheeses and fresh pastas, pizza, well-season white meats, charcuterie.

