

# HUELLAS

## Family Reserve

*Carmenère*

2012

### Origin:

Denomination of Origin:	Colchagua Costa
Vineyard of Origin:	Nilahue
Block:	Block Los Negros 48
Distance from the Pacific:	40 km (direct), altitude 138 m a.s.l.
Soil Type:	Soils of alluvial-colluvial origin with a clay-loam texture and presence of irregularly shaped gravel. Surface topography is rolling hills (approximately 15%) with medium depth, good drainage, and little organic matter.
Climate:	Mediterranean, influenced by alternating cold breezes from the Pacific Ocean during the day and cold winds from the Andes Mountains at night that moderates the daily temperature oscillation.
Vine Age:	7 years

### Composition:

Varieties: Carmenère 93%; Cabernet Sauvignon 5%; Petit Verdot 2%

### Analysis:

Alcohol:	14.2°
Residual Sugar:	2.5 g/l
Total Acidity:	5.9 g/l (tartaric)
pH:	3.5

### Aging and Cellaring:

Barrel Aging: 24 months in French oak barrels, 70% new.  
Cellaring Potential: 8–10 years

### Winemaker's Comments

The grapes were hand picked into 12–14-kg boxes during the last week of April. They were selected twice—first as bunches, and then after destemming the grapes were inspected again to ensure they were not dehydrated or presenting other problems. The uncrushed grapes were deposited into an 8-ton tank and kept cold for 3 days to obtain the aromatic intensity characteristic of Carmenere. Alcoholic fermentation lasted 13 days with moderate extraction to maintain the elegance and complexity of the Los Negros 48 block.

The wine spent a total of 35 days on its skins and was then racked to oak barrels where it spontaneously underwent malolactic fermentation over the course of 3.5 months. The wine was aged in the barrels for 24 months with 5 rackings. The final blend was made 1 month prior to bottling. It was coarsely filtered at bottling.

### Tasting Notes

This Almas wine, with aromas and flavors of spices and ripe red fruit faithfully represents the true essence of Carmenere. It is carmine red in color with dark red nuances and presents aromas of red fruit recalling ripe plums and black fruits such as maquis and wild blackberries that intermingle with notes of red and black pepper along with toasted oak from its barrel aging. This Carmenere is smooth, with tannins that seem to rise on the palate. The mild structure and flavors of fruit and spices make this wine complement xxx very elegantly. Lingers long on the palate and well-balanced acidity promises good evolution in the bottle.

### Harvest Report

The 2011–2012 season will surely be remembered for its high temperatures. It was both warm and dry during the summer months in Chile's central zone, especially in March, when the temperatures were higher than we have seen in recent years. This enabled the grapes to finish ripening completely in late April for a Carmenere that is both ripe and elegant.

