

# HUELLAS

## Family Reserve

*Carmenère*

2013

### 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 92%; Cabernet Sauvignon 6%; Petit Verdot 2%

### Analysis:

Alcohol: 14°  
Residual Sugar: 3 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 weather conditions for the 2013 vintage were similar to those of a normal year, although it was colder than 2012, which delayed some of the harvests by a few weeks. 2013 was not influenced by the El Niño or La Niña phenomena. A quick reaction to isolated rains in late spring was key to obtaining healthy grapes. This year's outstanding varieties were Carmenère, Cabernet, Carignan, and Petit Verdot, which all complex and concentrated with very good expression and tremendous color from the Colchagua Valley. This enabled us to produce an elegant Carmenere with abundant black fruit, while the Petit Verdot lends fine notes of black pepper complemented by spicy fruit aromas.

