

HUELLAS

Reserve

Carmenere

2014

Origin:

Denomination of Origin:	Maule Valley, San Rafael
Vineyard:	El Condor
Block:	7
Distance from the Pacific:	80 kilometers y 24 from the Andes Mountains; 160 m.a.s.l.
Soil Type:	Sedimentary on low hills of old volcanic origin. Moderate depth with clay-loam texture on the surface and at depth. Low in organic matter.
Climate:	Mediterranean, influenced by cold nighttime winds from the Andes, which broadens the daily temperature differential, but that reduces the amount of time spent at the maximum temperature.
Exposure:	South
Vine Age:	15 years

Composition:

Varieties: 90% Carmenere; 6% Cabernet Franc; 4% Cabernet Sauvignon

Analysis

Alcohol:	13.8°
Residual Sugar:	2.9 g/l
Total Acidity:	5.2 g/l (tartaric)
pH:	3.6

Aging & Cellaring:

100% of the wine was aged for 12–14 months in French oak barrels (10% new).
Cellaring Potential: 6–8 years

Winemaker's Comments

The grapes were hand picked during the first week of May. The bunches were destemmed without crushing and fermented in closed 13–25-ton stainless steel tanks with selected yeasts. The grapes were cold macerated for 2–5 days prior to fermentation, and total maceration time was 24–34 days. Upon completion of alcoholic fermentation, the wine was racked to barrels, where it completed its malolactic fermentation spontaneously in 3 months. The wine was aged for 12–14 months in oak barrels (100% French, 10% new). The wine was lightly filtered prior to bottling.

Tasting Notes

Intense carmine red, this 2014 Carmenere presents intense notes of red and black fruit accompanied by the variety's characteristic spicy notes such as white and black pepper along with notes of vanilla and tobacco. The palate is smooth and expansive with tremendous flavor and a persistent fruity finish. Perfect for celebrating along with braised beef or roast lamb with an herb or cardamom sauce.

Harvest Report

The 2013–2014 season began with a cold spring with historically cold frosts (-5 to -7°C) that affected the entire central zone of Chile. This resulted in reducing the grape production in our San Rafael Vineyard in the Maule Valley. The summer presented normal temperatures with hot spells that accelerated ripening in late March and early April. The grapes were healthy, small, and flavorful with good acidity at harvest in early May.

