



RESERVA

CARMENÈRE

2015

WINEMAKER'S NOTES

Once the harvested fruit reached the winery, it was destemmed but not crushed, and care was taken not to break the berries. All of the tanks underwent a 3–5-day pre-fermentation cold maceration at 10°C. Alcoholic fermentation lasted approximately 7 days at 28°–29°C with 3 pumpovers per day. The volume of the pumped must as well as the incorporation of air depended on the stage of fermentation and enological tastings. Total maceration time was 25–30 days. The wine was lightly filtered prior to bottling.

AGING

60% of the final blend was aged in previously used French and American oak barrels for 9 months.

HARVEST REPORT

The 2014–2015 season was one of the hottest in recent years, and March in particular was one of the hottest on record. It was also a very dry season, and the combination led to accelerated ripening.

Therefore, the general strategy this year, including for red wines, was to protect the fruit from direct sunlight and keep the microclimates around the ripening bunches cool to delay ripening and to conserve aromas and natural acidity while preventing over ripening and elevated final alcohol levels.

TASTING NOTES

Intense violet-ruby red in color. The nose features aromas of spice and black fruit accompanied by notes of coffee, cedar, and jam on the backdrop for complexity.

The palate is characteristic of the variety. It enters smoothly, is juicy, and has tremendous body and acidity. The tannins are smooth and silky and the finish is long and persistent.

FOOD PAIRING

Excellent with stews, legumes, grilled vegetables, and vegetarian dishes in general. Pairs very well with dishes seasoned with black pepper and spices.

Appellation:	Maule Valley
Vineyard:	San Rafael
Location:	San Rafael
Composition Varieties:	98% Carmenère 1% Cabernet Sauvignon 1% Merlot
Alcohol:	14,0°
pH:	3,65
Total Acidity:	5,09 g/L
Residual Sugar:	3,62 g/L



BAJO SIETE