

# Nomadaz

Trackers of the best terroir

Gran Reserva  
Carignan 2015

## Origin

Denomination of Origin:	Maule Valley
Vineyard of Origin:	Cauquenes
Blocks:	1, 2 & 3
Distance from the Ocean:	52 Km
Soil Type:	Deep young sedimentary deposits of volcanic ash (quaternary).
Climate:	Mediterranean, influenced by both the Pacific and the Andes, with dry summers and cold, rainy winters.
Exposure:	Nearly flat blocks with an eastern orientation.
Vine Age:	61 years
Yield:	7 ton/ha

## Composition

Varieties: 100% Carignan

## Analysis

Alcohol:	14.3% by volume (14% on label)
pH:	3.55
Total Acidity:	5.7 g/L (expressed in tartaric acid)
Residual Sugar:	2.7 g/L

## Aging

Barrel Aging:	18 months in 300-liter barrels, 100% French, 32% new.
Cellaring Potential:	10+ years.

## Winemaker's Comments

The fruit was hand picked into 400-kg containers in April. The bunches were selected on a sorting table and then destemmed but not crushed to minimize berry breakage. The must underwent a 5-day pre-fermentation cold soak at 10°C (50°F). Alcoholic fermentation lasted approximately 18–20 days, with temperatures that fluctuated between 27°–29°C with 3 pumpovers per day with injection of oxygen, depending on density and enological tastings. Total maceration time was 30 days. Malolactic fermentation was complete (100%) and took place while aging in oak barrels.

## Harvest Report

The 2014–2015 season was one of the hottest in recent years, and March temperatures were among the highest ever registered for that month. 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, employ judicious use of irrigation, and pay attention to the precise moment of maturation in each block, which resulted in the harvest taking place an average of two weeks earlier than in 2014. In warm years such as this one, allowing greater plant vigor (leaf growth) helps keep the microclimates around the bunches cooler and slows the pace of maturation to prevent over-ripening and achieve fresh fruit aromas with natural acidity and controlled final alcohol levels.

## Tasting Notes

Ruby-red in color with tremendous intensity and freshness in a wine known for its fresh red fruit and highly concentrated flavors, such as tart red fruits, cherries, pomegranates, and raspberries. The tannins are smooth despite the refreshing acidity. Great depth and length on the palate that echoes the fresh fruit with subtle sweet contributions from the oak.

## Food & Wine Pairing

Red meats without excessive seasoning, game meats.

