

RESERVA

CARMÉNÈRE

Origin

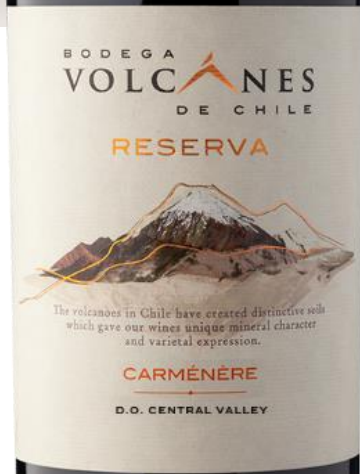
Central Valley

Variety

85% Carménère and 15% Cabernet Sauvignon

Terroir

The grapes used to produce this wine come predominantly from our own vineyard in Maule, and also from long-term growers with whom we have been working in previous vintages that are located in the Rapel Valley. The Maule estate soils have high presence of intrusive volcanic rocks dominated with granodiorite, tonalite and diorite where Hornblende and Biotite minerals (common in igneous and metamorphic rocks) or batholiths (enormous igneous masses) abound. The average rainfall is 320 mm and average temperatures in the summer months vary between a minimum of 10°C up to a maximum of 27°C. The volcanic soils in Rapel are packed with igneous rocks, both volcanic and intrusive in character. Loamy clay in texture, they have high minerality, medium fertility and good drainage. The average rainfall is 710 mm and average temperatures in the summer months vary between a minimum of 12°C-13°C up to a maximum of 32°C. This great daily temperature variation promotes a slow ripening and the correct development of the tannins.



Winemaking

The grapes are hand-harvested and carefully transported to the winery. The process begins with rigorous selection of the clusters. After destemming and pressing, the grapes undergo a pre-fermentative cold maceration for 4 days at 6°C-8°C, in order to obtain the greatest colour intensity and concentration of aromas. After this, alcoholic fermentation begins, using selected yeasts and maintaining strict temperature control to ensure that it does not exceed 28°C. Successive pump-overs are used to extract the right level of tannins and colour from the skins. Once the alcoholic fermentation had finished, a post-fermentative maceration takes place to enhance the structure and the polymerization of the tannins. The total time in the tank is between 22 to 25 days. Once finished the post-fermentative maceration, the wine is drained, and then is racked into French and American oak casks, where it undergoes malolactic fermentation and ageing for 8 to 9 months.

Once oak ageing is ready, the blending of the Reserva Carménère is done. The Carménère varietal contributes the spicy notes, the softness, volume and velvety tannins, which are perfectly strengthened by the red fruit, the firm tannins and energy of the Cabernet Sauvignon; thus achieving a perfect balance, elegance and ensuring good ageing potential.

Tasting Notes

Reserva Carménère reveals the typicity and elegance of its origins. A deep violet-red colour with intense aromas of red and black fruit, bitter chocolate, notes of herbs, toast, tobacco and olives. A fresh and broad mouth; nice palate with gentle and mature tannins, plus its typical black pepper and spicy character. Ideal to pair with casserole dishes, red meat, stews, lamb, sausages. Also, it goes perfect with typical Chilean preparations such as corn dishes (pastel de choclo and humitas), porotos granados (beans) and empanadas.

Winemaker

Pilar Díaz

