



# GRAN RESERVA

*Carmenere*  
2019

## *Vineyards*

Our vineyards are located in San Rafael in the Maule Valley. The gently sloping land has soils of volcanic origin which have excellent characteristics for growing vines, especially Carmenère. The climate is Mediterranean with warm, dry summers, enabling late-ripening varieties like Carmenère to reach optimal ripeness.

## *Vinification*

The grapes are brought to the winery in 400kg bins and then, after destemming, they go into stainless steel tanks for the alcoholic fermentation, a process that begins with the addition of selected yeasts. Our winemaker monitors the entire process closely, tasting the must daily to determine the temperature and level of tannin extraction. These wines undergo malolactic fermentation in new and used French oak barrels, where they remain for at least 6 months.

## *Tasting Notes*

**Color:** Shiny violet red.

**Aroma:** Black and red fruit with notes of plums, blackberries and cherries. There is also some spicy character, with hints of coffee, tobacco and vanilla.

**Flavour:** The mouth has silky, well-rounded tannings, and notes of white and black pepper, along with hints of cassis. Big body, structure and long finish.

## **MAULE VALLEY**

### *Analysis:*

**Alcohol:** 13,5% vol.

**Residual Sugar:** <4 g/L.

**Composition:** 98% Carmenere, 1% Cabernet Sauvignon, 1% Merlot



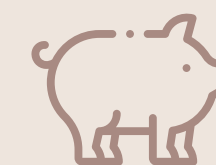
## *Serving Suggestions*



**60.8°F**



**FATTY RED MEAT**



**PORK**



**HIGHLY-FLAVOURED**