



RESERVA

Carmenere-Merlot 2020

Vineyards

The vineyards are located on our San Rafael estate in the Maule Valley. The blocks selected for this wine are planted in soils of volcanic origin with calcareous deposits, clay soils of colluvial origin and sandy-loam soils of alluvial origin. They form slopes with differing solar exposure, each one providing the characteristics that make this wine unique. The climate in the area is Mediterranean with four well-defined seasons and it is influenced by the evening breezes blowing in from the mountains.

Vinification

Fermentation takes place in stainless steel tanks at temperatures of 77°F to 82.4°F and the level of extraction for each batch is decided on a daily basis through tasting. The wine undergoes malolactic fermentation in stainless steel tanks. Then some of the wine is aged in a mixture of new and used French and American oak barrels for a period that varies from one batch to another and depends on the oak contribution required. A percentage of the wine is retained in stainless steel tanks to achieve a balance between the fruit and the hints of oak.

Tasting Notes

Color: Shiny violet red.

Aroma: Black and red fruit, spices, hints of coffee, tobacco and vanilla.

Flavour: Fruity and voluptuous with balanced acidity and a long finish.

MAULE VALLEY

Analysis:

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 60% Carmenere, 40% Merlot



Serving Suggestions



60,8°F



WHITE MEAT



ANTIPASTI



MATURE CHEESE