



SINGLE VINEYARD

Carmenere 2018

Vineyards

Vineyards that are more than 20 years old planted on our San Rafael Estate in the Maule Valley. Soils of alluvial origin with layers of clay and sand form slopes with differing levels of solar exposure. The climate is Mediterranean with four well-defined seasons and is influenced by the evening breezes blowing in from the mountains.

Vinification

The grapes are hand-harvested between late April and early May. The grapes are received in stainless steel tanks, where they undergo a low-temperature pre-fermentative maceration for a period of 4-7 days. The alcoholic fermentation takes place with selected grapes at temperatures ranging between 77°F and 82.4°F. The malolactic fermentation occurs in new and used French oak barrels, where the wine ages for around 10-12 months.

Tasting Notes

Color: Intense cherry red.

Aroma: Notes of black fruit, spices and vanilla.

Flavour: The entry is sweet and fruity, broad and voluptuous. The tannins are firm but rounded in the mouth.

MAULE VALLEY

Analysis:

Alcohol: 13,5% vol.

Residual Sugar: <4 g/L.

Composition: 98% Carmenere / 2% Petit Verdot



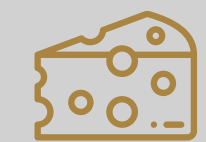
Serving Suggestions



60.8°F



FATTY RED MEAT
AND GAME



MATURE CHEESE