



Reserva Carmenère

Winemaker Horacio Vicente has chosen the best plots from our vineyards to capture their most distinctive aromas and create a unique and exceptional experience with each wine.

HARVEST & BLEND

Handpicked: 95% Carmenère and 5% Cabernet Sauvignon.

CLIMATE & SOIL

In Situ Carmenère blends grapes from the slopes of Paidahuen hill (920 m a.s.l.) and from the riverbanks of the Aconcagua River. The combination of ripe, red fruit and well-structured tannins from the hillside vines, with the soft and elegant tannins from the riverbed estate, give us this complex wine full of subtle aromatic tones and personality.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel (28°C), it was macerated for 18 days and then aged in 50% French and 50% American 225-litre oak barrels for 12 months. After the bottling, this wine was aged for at least 3 additional months before release.

ANALYTICAL DATA

Alcohol:	13.9	% by vol.
Total Acidity:	5,23	g/L (Tartaric)
pH:	3.64	
Residual Sugar:	3.2	g/L

*analytical data may vary from one lot to another

Tasting

Deep red in colour. Dark cherries, cumin, black pepper and cedar aromas. Plenty of polished oak and subtle herbal notes, with well-integrated tannins create a long and elegant finish.

Food Pairing Suggestions

A flattering wine that will bring out the best in a honey-roasted ham or pork in a mustard sauce. Serve between 14 ° and 16° C.

Cellaring Ability: 2 to 5 years, but may be enjoyed now.

Press & Awards

Gold medal Concours Mondial de Bruxelles 2014 (2012 vintage).

Silver Medal Internationa Wine Challenge 2013 London (2012 vintage).

Rated 87 at Robert Parker's Wine Advocate (2012 vintage).

Silver medal Catad'Or W 2012 (vintage 2011).

Gold Medal Berliner Wein Trophy 2010 (vintage 2009).

Gold Medal Berliner Wein Trophy 2009 (vintage 2008).

Gold Medal & Trophy for the best Carmenère at the IWC London (2005 vintage).

Silver Medal Challenge International du Vin Bordeaux 2007 (2005 vintage).

Gold Medal Concours Mondial Bruxelles 2006 (2004 vintage).

