



Gran Reserva Carmenère 2014 Aconcagua Valley



HARVEST & BLEND

Handpicked: 90% Carmenère - 5% Cabernet Sauvignon - 5% Syrah.

CLIMATE & SOIL

This Carmenère is produced with grapes grown at the slopes of Paidahuen (920 m a.s.l.), the hillside vine cultivation offers rocky soil, low fertility and special solar exposure that favour the accumulation and ripening of tannins. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing the complexity and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel tanks(28°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months. After bottling this wine was aged for at least 6 additional months before release.

ANALYTICAL DATA

Alcohol:	14.5	% by vol.
Total Acidity:	5.56	g/L (Tartaric)
pH:	3.57	
Residual Sugar:	3,2	g/L

*analytical data may vary from one lot to another

Tasting

Intense dark ruby-coloured. Warm and spicy, exotic, sandalwood and cloves; macerated and roasted black currants and cherries with a touch of wild berry. Large-framed, full-bodied, boldly structured; dusty oak girt with soft ripe tannins.

Food Pairing Suggestions

Serve between 14 ° and 16° C.

Press & Awards

Silver Medal Concours Mondial Bruxelles 2017 (2015 vintage)
Gold Medal in AWOCA 2014 (vintage 2013)
Bronze medal Decanter wine awards 2012 (vintage 2010)
Gold Medal Berliner Wein Trophy 2009 (vintage 2009)
Bronze medal Japan wine challenge 2010 (vintage 2009)
Silver Medal Brussels International Concourse 2009 (vintage 2008)
Gold Medal Berliner Wein Trophy 2009 (vintage 2008)
Bronze Medal International Wine Challenge 2009, London (vintage 2008)
Rated 87 Robert Parker's Wine Advocate November 2008 (vintage 2006)