



Carménère

D.O. Rapel Valley

GRAPE: Carmenere

ALCOHOLIC DEGREE: 14% Vol.

CURRENT VINTAGE: 2017

VINIFICATION:

Alcoholic fermentation between 27° to 29°, to obtain better color and structure. It is completed and complemented with malolactic fermentation. The wine then goes for 12 to 14 months in French barrels of 1st to 3rd use.

CLEANING AND FILTERING:

Once the mixture is ready, the wine is smoothly rinsed and established at low temperatures, as long as necessary.

PAIRING RECOMMENDATION:

A good heart is excellent company of this wine. It can also be good company of a traditional corn cake.

WINEMAKER:

JOSE TOMAS CORREA LISONI

TASTING NOTES FROM WINEMAKER:

Color Ruby red darkened by the larger body and skin typical of a Carmenere. A minty nose, spices and an intensified black pepper product of the wood. The acidity is highly balanced, its tannins are omnipresent and the end is long and slow, one of the great Carmenere de Rapel, very close to Peumo. Our Gran Reserva line, with a passage of 12 to 14 months in French oak barrels, brings complexity, firm structure and perfect blend of aging in oak, with vineyards of greater longevity. Decant for 15 minutes if possible and Drink ideally at 18 °.