



ESTATE *Series*

CARMENERE

2015



#### VINEYARD

**D.O.:** Aconcagua Valley

The grapes for our Estate Series Carmeneré were selected from our vineyards in the Aconcagua Valley. The Mediterranean climate in this zone features moderately warm summer days and fresh evening breezes. The high daytime-night time temperature oscillation in the weeks leading up to the harvest triggers high concentrations of polyphenols, intensifying the colour of the wine.

#### VINTAGE NOTES

The 2015 vintage produced great quality fruit due to the dry and warm growing conditions experienced in the spring and summer months. Wide oscillation temperature between day and night slowed down the ripening of the grapes enabling them to preserve their vivid colours and freshness. That allows to have wines with a very good concentration and rounded tannins.

#### WINEMAKING NOTES

Grapes were harvested by the end of April and transported to the winery, where they were crushed and deposited in stainless steel tanks for their fermentation. One third of the wine was aged for eight months in French oak barrels to allow rounder tannins and a good texture on the palate. Once the final blend was completed, it was stabilized and filtered before bottling.

#### TASTING NOTES

Deep cherry-red colour with violet hues, this wine displays aromas of black fruits, such as blackberries and figs, and spicy notes of nutmeg and pepper that combine well with those of chocolate and violets, making a powerful blend. It has a good structure on the palate, fresh acidity and soft tannins, with a nice and persistent ending.

#### FOOD PAIRING

Enjoy with red meats, especially lamb, pastas and cheeses.

#### TECHNICAL INFORMATION

**COMPOSITION:** 89% Carmeneré, 9% Petite Syrah, 2% Tempranillo

**ALCOHOL:** 13.5%

**PH:** 3,65

**RESIDUAL SUGAR:** 2,7 g/L

**TOTAL ACIDITY:** 5,01 g/L (in tartaric acid)