



- **Apellation:** *Central Valley*
- **Composition:** *100% Carmeneré*
- **Alcohol:** *13,0% vol.*
- **pH:** *3,67*
- **Residual Sugar:** *4,48 g/l*
- **Total Acidity:** *4,70 g/l*

SOIL

Mainly sandy clay-loam soils of medium vigour are characteristics of our Central Valley. The vines are planted to a vertical trellis system and are drip irrigated allowing an optimum amount of yields per hectare.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a good temperature oscillation that red grapes need in order to develop ripe tannins and intense color.

HARVEST

This season had different natural events with great incidence in the development of the vineyards and the harvest.

It was a very technical season, which means, that the winemakers were tested in their experience and knowledge. The winter was very low in terms of rainfall, with rain only in June and July, then a heat wave in January, that accelerate the maturity process and concentration of the grapes, and then big fires in the summer months before the vintage started.

After finishing the harvest and the vinification process, the global evaluation of the wines let us confirm that we achieved the high quality that we were looking for.

WINEMAKER NOTES

This intense, carmine-red colored Carmeneré presents aromas of red fruits and spice. The palate is smooth and round and ends on a pleasing finish.

FOOD PAIRINGS

Ideal with red meats, pastas, and cheeses. Best enjoyed at 16 °C.