

ANAKENA

CARMENERE 2015



- **Apellation:** *Wine of Chile*
- **Composition:** *88% Carmenere, 12% Syrah*
- **Alcohol:** *14% vol.*
- **pH:** *3,62*
- **Residual Sugar:** *3,96 g/l*
- **Total Acidity:** *4,69 g/l*
- **Cellaring:** *Enjoy now and over the next 2 years*

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

Generally speaking the 2015 growth season proved to be a bit more complicated than the previous year, it was a relatively dry and warm year, and harvest was up to 10 days earlier in some regions, and in various cases was heavier than predicted. The white wines are aromatic and crisp, and red wines show lots of fruit, with more mature grapes and excellent tannins.

WINEMAKER NOTES

This intense, carmine-red colored Carmenere presents aromas of red fruits, spicy characters and a pleasing finish.

FOOD PAIRINGS

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