

Carmenère

Vintage 2006

Variety 100% Carmenère

Region Central Valley

Wine Making Details All the stems of the grapes were removed with partial crushing of the berries. The must are cooling to reduce the temperature immediately after crushing to maintain flavors and aromas and reduce the level of SO₂. Cool pre-fermentation maceration for 48 hour to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 20 to 25 days. Natural malolactic fermentation at 16°C. Press wine cuts: membrane press was used and the pressing wines from 200 to 600 mbar have been added to enhance richness and body. 20% of the wine has been aged for two months with a variety of different toast French oak. No fining and cool tartrate stabilization. Filtered just by pressure filters with large diatomaceous (or kieselsgur).

Tasting Notes *Color:* Dark and deep red with violet hues.
Aroma: tasty blend of black currant, blackberry, grilled red pepper and black pepper, those flavors carry over to the palate.
Palate: With a very varietal character, this wine shows balance with volume and soft but present tannins and a pleasant aftertaste.

Cellar Potencial 1 to 3 years, drink young to enjoy the fruit.

Aging 20% of the wine is in contact con Franch and american oak for 2 months.

Technical Details *Alcohol Content:* 14.20% vol.
Total Acidity: 4.85 g/l (Expr. in Tartaric Acid)
pH: 3.68
Sugar: 1.90 g/l

Parings Roasted and braised meats, barbeque, hamburgers and wild mushrooms.

