

Carménère 2011 Maipo Valley

A wine with great elegance and character, good structure and balanced. It has a strong and deep ruby red color, with intense and outstanding aromas of red and black fruits, black spices, and a sweet vanilla complexity deriving from the oak. On the palate this wine shows a very nice balance with good volume and a persistent acidity. The tannins are soft and mature.

Our Carménère comes from the Maipo Valley, where the complex structure of its soils and the temperate climate allow a slow ripening of the grapes. These outstanding conditions are reflected on grapes with good structure and balance.

Soils and Viticulture:

The vineyards were planted around 1990 and are established on alluvial soils. The land has good drainage and offers good radicular aeration, with some stones and a low natural fertility. Yields are properly controlled to 10 ton/ha, which gives good concentration to the fruits.

Winemaking:

The grapes were handpicked during the second week of May, according to the ripeness of the grapes. After reception the grapes were selected and gently crushed. A cold maceration at 8°C took place in stainless steel tanks for 5 days. Fermentation was conducted at 28 - 30°C, with soft pumping overs. Total maceration period was 24 days. Malolactic fermentation occurred naturally in barrels (60%) and in stainless steel tanks (40%). 60% of the wine was aged in new French and American barrels for 12 months. The rest of the wine remained in tanks in order to enhance its fruitiness. The wine was bottled without filtering and was kept in bottle for additional 3 months prior to its release.

Winemakers: Alvaro Espinoza and Juan Carlos Faundez.

Analysis :

Grape varieties:	Carménère 85%, Petite Sirah 8%, Syrah 7%
Alcohol:	14 % vol
Total acidity:	5.2 g/l tartaric acid
Volatile acidity:	0.69 g/l acetic acid
pH:	3.59
Residual sugar:	2.67

