



VARIETAL COMPOSITION

98% Carmenère and 2% Merlot.

DENOMINATION OF ORIGIN

Rapel Valley.

SOIL

The soils are a mixture of some of alluvial origin and others that have formed on site, which are granitic in nature. Some soils in deeper layers have a greater percentage of clay. In other areas, there are alluvial stones, which improve the drainage. This diversity of textures in the soil profiles generates different wines, enabling a broader range of aromas and flavours in the final wine.

CLIMATE

The climate is temperate Mediterranean with very well defined seasons with cold, wet winters and warm, dry springs and summers. The great thermal amplitude between day and night in summer helps with the formation of colour and aromas. A cold air current is produced in the afternoons that acts as a moderator of temperatures, bringing freshness to the vineyards and keeping them healthy.

YIELD

1.4 to 1.8 kg/plant.

CHEMICAL ANALYSIS

Alcohol:	14.1°
Total acidity:	5.23 g/L
Residual sugar:	2.6 g/L
PH:	3.66

WINEMAKING

The two varieties used in this wine were vinified separately in small tanks so as to retain the grapes' origins. Once the grapes reached the winery, they were destemmed, crushed and cold macerated to delicately extract colour and aromas. Next, the alcoholic fermentation took place with selected yeasts for 7 days at a temperature no higher than 28 °C. Each day gentle pump-overs occurred in order to delicately extract tannins. Then a post-fermentative maceration took place lasting for 20 days for some batches. Finally 75% of the wine was aged in contact with French and American oak for 12 months. The remaining 25% was aged in stainless steel tanks to retain the fruity component.

TASTING NOTES

Appearance: Intense ruby with purple hues.

Nose: complex and fruity with upfront notes of ripe black fruit like blackberries, cherries and blackcurrants, together with delicious and complex notes of hazelnuts, dark chocolate and coffee. Subtle hints of fresh red fruit like raspberries contribute freshness.

Palate: This is a powerful and concentrated wine which retains its elegance and depth. It has smooth, ripe tannins and the finish is pleasant and long.

PAIRING SUGGESTION

This wine is ideal with game, red meat, mature cheese, pasta with highly flavoured sauces and oily fish.

SERVING TEMPERATURE

16 - 18°C.