

SELECT TERROIR

CARMENERE
VINTAGE 2015



DENOMINATION OF ORIGIN

Colchagua Valley. Vineyards located in the area of Chepica, where the warm climate, long summer days and generous insolation during the morning contribute to the good ripening of the grapes.

VINTAGE

The 2015 vintage was characterized by low precipitation and occasional warm weather at the end of the winter, which encouraged early and even budbreak. Some rain fell in late spring, which balanced the growth and development of the grapes. The high temperatures in the summer and fall extended the harvest until the end of May. All of these conditions produced ripe and healthy grapes that were harvested earlier than normal with good fruit character and excellent tannin maturation.

VINIFICATION

The grapes were crushed and fermented in stainless steel tanks for 7 days at 86°F (30°C), followed by a 3-day post-fermentation maceration. Part of the wine was aged in oak barrels for 4-6 months to obtain greater complexity in the final blend.

ACCOLADES

· **90 points** – La Cav 2017, 2015 vintage

VARIETY

100% Carmeneré, hand picked during the first half of May.

VINEYARD YIELDS

4.2 t / acre - 10 t / ha

AGING

40% of the blend in oak barrels for 4-6 months.

SERVICE TEMPERATURE

63°F (17°C)

BASIC ANALYSIS

Alcohol:	13.5°
pH:	3.44
Total Acidity (H ₂ SO ₄):	3.23 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.45 g/L
Residual Sugar:	5.31 g/L

WINEMAKER'S NOTES

- Color :** Dark red with violet hues.
- Aroma :** Intense aromas of black fruits. blackberries, and blueberries along with black plums. A touch of tobacco and black pepper accompanied by the characteristic spiciness of the Carmeneré.
- Palate :** A smooth and velvety wine with ripe tannins. Well balanced with pleasing, moderate acidity.
- Gastronomy :** Pastas, vegetable casseroles, cheeses, and Chilean food in general.