



AMPLUS

One Vintage 2009



Grape Variety

75 % Carmenere, 20% Syrah, 5 % Carignan.

Hand-picked in small, 15 kg (33 lb) boxes from April 20 through May 10, depending on the varietal.

Vineyard Location – Denomination of Origin

Peumo, Cachapoal Valley.

Aging

12 months in French oak barrels (75% new - 25% second use).

Bottle aging minimum of 6 months after bottling.

Vineyard Yield

Carmenere 3.3 t/acre – 8 t/ha

Syrah and Carignan 2.5 t/acre – 6 t/ha

Recommended Serving Temperature

62.6 °F (17° C).

Basic Analysis

Alcohol	: 14 °
pH	: 3.56 °
Total Acidity (H2SO4)	: 3.94 g/L
Volatile Acidity (C2H4O2)	: 0.41 g/L
Residual Sugar	: 1.79 g/L

Harvest and Winemaking

The 2009 harvest was characterized by a dry spring and long summer season. Those conditions resulted in healthy and very ripe grapes. The grapes were crushed and fermented in stainless steel tanks over a 7 days period at 86°F (30°C) with a 6 days post-fermentation process. After malolactic fermentation the wine goes to barrel aging for 12 months in order to give more complexity and structure.

Recognitions vintage 2008

Gold Medal and the Trophy for Red Wine Blend- Five Nations Wine Challenge.

91 points – Robert Parker / Jay Miller - Wine Advocate

90 points – Wine Spectator

Notes of the Winemaker

Color	: Deep ruby red with violet nuances.
Aroma	: Expressive and long, recalling red and black cherries, prunes and a touch of tobacco and pencil shavings.
Palate	: Well-structured and powerful, with well-rounded tannins that lead to a voluminous and seductive finish.
Pairing Suggestion	: Drink with pork, chicken breast and turkey. Also ideal with pastas and smoked cheeses.