

SELECT TERROIR

CARMENERE
VINTAGE 2016



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 2016 vintage was marked by a dry winter followed by a cold and rainy spring. Although the cool conditions had delayed the maturation process somewhat, the temperate summer enabled the grapes to ripen. Fall began dry, but unusual rain in late April made it necessary to harvest some red varieties earlier than anticipated. The resulting wines are fresh and very elegant, with good balance and low alcohol levels.

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% Carmenere, 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:	13.3°
pH:	3.37
Total Acidity (H ₂ SO ₄):	3.31 g/L
Volatile Acidity (C ₂ H ₄ O ₂):	0.46 g/L
Residual Sugar:	5.36 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 Carmenere.
- 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.