



# 2012 Carménère Alto Maipo-Chile



## PRODUCTION

2012, Production of 8 Barrels {200 cases}

- » **Bottling date:** November 2013
- » **Market Launch:** October 2014



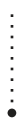
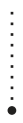
## ANALYSIS

Alcohol	14.0	% vol
Dry Extract	30.5	g/l
Residual sugar	3.0	g/l
Total acidity	5.6	g/l (c4h6o6)
PH	3.6	-



## TASTING NOTES

- » **Colour:** intense and deep carmine red colour
- » **Nose:** Fresh black fruit and cedar notes
- » **Palate:** Soft and ripe tannins, intense and persistent, fine and sweet oak notes.



## WINEMAKING

- » **Average vineyard age:** 16 years. 100% hand picked harvest  
There is a manual selection of grapes in the vineyard and then at the cellar.
- » **Cold pre fermentative maceration:** 5 days.  
The alcoholic fermentation is carried in small stainless steel tanks.
- » **Post fermentative maceration:** 10 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in French oak barrels around 12 months.

The barrels are all second use in order to make a fruitier and livelier wine. The final blend is made only few days previous bottling after the selection of barrels.

*The wines will be leaner and elegant and well prepared for bottle aging.*