



RESERVA

2007 Carmenère



Description

Appearance	: Deep purple red.
Aromas	: Ripe blackberries and plums. Pepper with touches of tobacco, surrounding an elegant core of toast, vanilla and walnut.
Flavours	: Loaded with ripe, sweet and elegant tannins that give structure to this wine. All framed by toasty notes from the oak.
Varietal Composition	: 100% Carmenère
Appellation	: Colchagua Valley
Vineyards	: Producers and San José Estate
Trellis System	: Lyre, vertical shoot positioning, GDC
Soil Type	: Clay loam & sandy riverside soils
Age of Vines	: 10 to 12 years
Vineyard Altitude	: 150 m / 492,13 feet above sea level

Vinification Process

Harvest Date	: Grapes were handpicked and selected during May 7 th and 15 th , 2007
Cold Soaking	: 3 days
Yeast	: PDM
Fermentation Temperature	: Between 25° - 32° C / 77° - 90° F
Pump – Overs	: 2 - 3 per day & 3 rack & returns (Delestages)
Total Skin Contact	: 15 days
Filtration	: Earth and pad

Ageing

Blend in Oak	: 40%
Time in Oak	: 8 months
Type of Oak	: 25% French, 75% American
Age of Oak	: 100% new
Ageing Potential	: 5 years

Analysis

Alcohol	: 14.2%
Residual Sugar	: 2.6 gr/lit
Total Acidity	: 4.95 gr/lit (as tartaric acid)
PH	: 3.67
Cases Produced	: 21,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
Paring	: Ideal to accompany sweet and sour preparations, home style stews and dishes seasoned with cumin. It also compliments pâtés and duck liver, especially if they include a bit of pepper. Can also be enjoyed with pastas and salmon.		