



RESERVA

2008 Carmenère



Description

Appearance	: Deep purple red.
Aromas	: Fresh, bright and ripe black fruits, combined with subtle notes of black pepper and spice. Elegant toast and cedar give this wine the perfect complement for an elegant and complex nose.
Flavours	: Ripe and creamy tannins combined with a nice acidity give this wine structure, freshness and fatness. The elegant toasty oak give this wine the perfect frame for a charming and lingering finish.
Varietal Composition	: 90% Carmenère; 10% Cabernet Sauvignon
Appellation	: Colchagua Valley
Vineyards	: 100% San José Estate
Trellis System	: Lyre, vertical shoot positioning, GDC
Soil Type	: Clay loam
Age of Vines	: 6 - 12 years

Vinification Process

Harvest Date	: Grapes were handpicked and selected the first week of May, 2008.
Cold Soaking	: 3 days
Yeast	: PDM
Fermentation Temperature	: 25° - 32° C / 77° - 90° F
Pump – Overs	: 2 - 3 per day & 3 Rack & Returns (Delestages)
Total Skin Contact	: 20 days
Filtration	: Earth and pad

Ageing Process

Blend in Oak	: 80%
Time in Oak	: 5 months
Type of Oak	: 70% French 30% American
Age of Oak	: 50% new 50% second use
Ageing Potential	: 5 years

Analysis

Alcohol	: 14.2
Residual Sugar	: 3.3 gr/lit
Total Acidity	: 5.17 gr/lit (as tartaric acid)
PH	: 3.55
Cases Produced	: 30,000

Serving Suggestions

Glassware	: Riedel	Temperature	: 16° - 18° C / 61° - 64° F
Pairing	: Goes very well with sweet-and-sour accompaniments, such as pork ribs with potatoes, home stews, pâtés and duck liver, chicken and even some oily fish dishes, especially if they include a bit of pepper.		