



RESERVA / CARMÉNÈRE

CARMÉNÈRE
MAIPO VALLEY
2006

Prebottling Analyses
pH: 3,55
TA: 3,4 (gr/l sulfuric acid)
Alc %: 14,2
Residual Sugar: 2,3 gr/l

VINEYARDS:

Located in coastal Maipo area, the vineyards are 20 km (12.5 mi) from Lake Rapel. The soils are moderately fertile, with some slopes in the piedmont areas. The growing season was influenced by warm temperatures with sunny daytime conditions and cool nights. Rigorous vineyard management, reduced irrigation, and the good weather conditions of 2005 resulted in deeply concentrated fruit. Leaves were pulled from the fruit zone after sunset early in the season to provide good solar exposition to the clusters to ensure ripe fruit aromas with fewer pyrazines. The grapes ripened very slowly and were handpicked at the optimum of maturity in late May.

VINIFICATION AND STORAGE:

The fresh must was macerated for 5 days at 8°–10°C (46°–50°F) prior to a 7-day fermentation in stainless steel tanks at 26°–30°C (79°–86°F) with traditional pumpovers for extraction of color and aromas. The new wine was allowed an additional 10 days of skin contact before being racked to French oak for malolactic fermentation. A portion of the blend was aged for a minimum of 6 months.

TASTING NOTES:

Deep bluish-red in color with an intensely fascinating and expressive nose that combines pepper, cassis, spices, chocolate and black fruits. Full-bodied, soft, and silky, on the palate, with good structure, plenty of fruit and round tannins, it finishes warm, long and persistent.

