

Carmenère Reserva 2018

Grapes

94% Carmenere

6% Syrah

Region/Appellation

Colchagua Valley

Alcohol by volume

13.50%

Residual Sugar

2.28 g/l

pH

3.45

Total Acidity

5.48 g/l

Drinking Window

2023 - 2025

Tasting Guide



Tasting note printed

26/04/2024

Winemaker Notes

Deep purple red with ruby hues, it is an intense wine with spices. Berries such as blackberries and blueberries along with pain grille appear on the nose at first, giving way to soft spicy notes like cinnamon and black pepper. The palate is silky and very fruity, with good volume and persistence. It reveals itself with great elegance and freshness, making this wine an excellent exponent of the great variety that is Carmenere.

Vineyard

Sourced from blocks in our vineyards with varying soil types: deep granite with layers of clay, very deep sandy-clay colluvial soil & moderately deep clay colluvial soil with embedded stone.

Winemaking

Fermentation: 100% in stainless Steel Tanks, with soft extraction of the skins. Yeast Type: Selected yeasts. Fermentation Temperature: 26°-28°C. Fermentation Time: 15 to 22 days. Malolactic Fermentation: 100%.

Food match

Grilled and Roasted Red Meats

Enjoy with lamb kebabs

