



Gran Reserva Carmenère Aconcagua Valley



HARVEST & BLEND

Handpicked: 90% Carmenère - 5% Cabernet Sauvignon - 5% Syrah.

18,000 bottles produced.

Winemaker: Horacio Vicente

CLIMATE & SOIL

This Carmenère is produced with grapes grown at the slopes of Paidahuen (920 m.a.s.l.), the hillside vine cultivation offers rocky soil, low fertility and special solar exposure that favour the accumulation and ripening of tannins. Moreover, the cool, night breeze that descends from the Andes Mountains creates an exceptional temperature variation, producing the complexity and elegance that distinguish Aconcagua Valley wines.

PROCESSING

Hand-picked and fermented in temperature-controlled stainless steel tanks (28°C), it was macerated for 25 days and then aged in 225-litre French and American oak barrels for 12 months.

ANALYTICAL DATA

Alcohol:	13	% by vol.
Total Acidity:	5.56	g/L (Tartaric)
pH:	3.57	
Residual Sugar:	3,2	g/L

Tasting

Intense dark ruby-coloured. Warm and spicy, exotic, sandalwood and cloves; macerated and roasted black currants and cherries with a touch of wild berry. Large-framed, full-bodied, boldly structured; dusty oak girt with soft ripe tannins.

Food Pairing Suggestions

Serve between 16 ° and 17° C.

Press & Awards

90 pts Tim Atkin (vintage 2018)

91 pts Tim Atkin (vintage 2017)

90 pts James Suckling (vintage 2017)