

# CARMÉNÈRE

RESERVA | 2019

Rapel Valley

*Deep red with a garnet hue. Aromas reminiscent of black cherries, plums and dry leaves with a hint of green bell pepper are complemented with tertiary notes of chocolate and spice. This Carmenère is soft and plump, with supple tannins and good length.*



**Soil / Terroir** Loamy, alluvial, well-drained soils of the rivers Cachapoal and Tinguiririca.

**Vineyard and Climate Conditions** Most of the fruit is from an area called Almahue, long recognized for the quality of its Carménère, and part of the famed Peumo sub-appellation. Crop levels are less than 10 tons per hectare (4.5 tons per acre). Warm days and cool nights throughout the season. Average temperatures in summer are 21.8°C and in winter 10.8°C. Mean diurnal shifts in March are 17°C. Yearly rainfall is 315 mm on average, falling mostly between May and September.

**Winemaking** Upon arrival at the winery all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly; temperatures reached 32°C. The wine was left to macerate for an additional 7 days, for added structure and longevity. Half the resulting wine underwent malolactic in barrels, where it was left to age for an average time of 6 months. The other half was kept in tanks to complete malolactic fermentation. The wine was finally assembled, filtered and bottled. A total of ... cases were produced.

**Serve with** Ideally served at 16-18. Suggested pairings: lamb with herbs (coriander), smoked bacon-spinach-blue cheese salad, roasted and grilled Mediterranean vegetables such as bell peppers, zucchini and eggplant, seared tuna and finally the famous chilean empanada!

14.1%  
Alcohol

6 g/l  
Total  
Acidity

3.86 g/l  
Residual  
Sugar

30 ppm al embotellar  
SO2

VINA  
CASAS DEL BOSQUE