



RESERVA ESTATE COLLECTION CARMENERE 2016

VITICULTURE

Vineyard: From different Carménère vineyards in the Colchagua Valley and with an average age of 16 years.

Soil: Generally deep soils with good drainage and moderate fertility.

Climate: The 2015–2016 season began with a dry winter followed by a cold spring with temperatures that were lower than normal. The spring rain was late—primarily in September through November—due to the El Niño phenomenon, which delayed the onset of the phenological stages through harvest. The late rain plus high humidity affected fruit set and ultimately resulted in reduced yields. The summer was hot with a couple of heat waves, but autumn was very cold and damp, which slowed ripening in the different varieties and therefore delayed the harvest. The red wines obtained are fresh with good fruit expression and very well-balanced palates.

Vineyard Management: All of the vines are trained to low vertical shoot position and cane or double guyot pruned. Shoots are pulled in the spring and early summer, and leaves are pulled manually in early March to ensure good ventilation for the grapes.

VINIFICATION

Variety: 90% Carménère. 6% Malbec, 4% Syrah.

Harvest: The grapes were picked between the first and third weeks of April.

Vinification techniques: The grapes were destemmed into a stainless steel tank. Alcoholic fermentation took place with native yeasts at 24°–26°C with 4 daily pumpovers, and ending with a post-fermentation maceration for about a week. The subsequent malolactic fermentation occurred naturally. Part of the wine was aged in oak barrels. After the different components were blended, the wine was gently filtered and bottled.

Oak: 20% of the blend was aged for 6 months in used French oak barrels

LABORATORY ANALYSIS

Alcohol: 13% vol.

pH: 3.65

Total Acidity: 4.9 g/L

Residual Sugar: 2.6 g/L

Volatile Acidity: 0.54 g/L

TASTING NOTES

Intense violet in color. Fresh and fruity on the nose with aromas of wild blackberries, plums and spices with a subtle floral note. The palate is well balanced and pleasing with good volume, smooth texture and silky tannins.

AGING POTENTIAL

Drink now or cellar for up to 4 years.