



RESERVA ESTATE COLLECTION CARMENERE 2017

VITICULTURE

Vineyard: From different Carménère vineyards in the Colchagua Valley and with an average age of 17 years.

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

Climate: The 2016–2017 season began with a winter that was normal in terms of temperatures and rainfall. Temperatures began to rise in late winter and were higher than usual in early spring, which resulted in budbreak taking place 2 weeks early, although very evenly. The temperatures remained high throughout the spring and into early summer, resulting in ideal conditions for optimal and even flowering, fruit set, and veraison. Summer was hot, and therefore the harvest was 2–3 weeks earlier than usual. The grapes were small and concentrated, and yields were 10–15% lower than usual. This year's red wines are fruity with good structure, concentration, and balance.

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 during the third week 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. The wine was aged in oak barrels for 6 months period. After the different components were blended, the wine was gently filtered and bottled.

Oak: Aged for 6 months in used French oak barrels.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3.67

Total Acidity: 4.94 g/L

Residual Sugar: 3.83 g/L

Volatile Acidity: 0.54 g/L

TASTING NOTES

Intensely purple in color. The nose is fresh and fruity with aromas of spices and herbs along with a subtle floral note. The palate is well balanced and pleasing with good volume and texture and medium tannins.

AGING POTENTIAL

Drink now or cellar for up to 4 years