



BLOCK* SERIES

Carménère

TASTING NOTES

It shows a deep carmine color.

It presents aromas of ripe red and black fruits, like cherries and blackberries with a touch of black pepper.

In the mouth is round with good structure, with soft and juicy tannins.

Food pairing suggestions: Enjoy with all kind of red and white meats, with well spiced vegetables with curry and pepper. Perfect with Indian and Mexican food.

Aging Potential: 8 years+

Service Temperature: 16–18°C. 1 hour wine oxygenation before serving is also recommended.

DESCRIPTION

VINTAGE : 2018
VALLEY : Maule
BLEND : 100% Carménère

VINEYARD

LAND : Mingre, interior dry land, 45 Kms from the Pacific Ocean, 193 MASL
BLOCK : 27 and 281
SOIL : Ancient soils composed of granitic rocks with a high degree of descomposition, low clay content.
YIELD : 8,000 kg/ha
HARVEST : Handpicked in boxes of 12 kg during second week of April.

VINIFICATION

COLD MACERATION: 48 hours at 10°C.
FERMENTATION : Concret tanks between 24-28°C, for 12 days.
HOT MACERATION : 8 days
AGING : 70% in foudre and 30% in French oak barrels for 12 months.

TECHNICAL DATA

ALCOHOL : 14,0°
PH : 3,4
RESIDUAL SUGAR : 2,7
TOTAL ACIDITY : 6