

RESERVA

Carmenere-Merlot 2017



VINEYARDS

Vineyard from San Rafael placed 30 km. from La cordillera de los Andes. Soils of volcanic origin of different depths, forming slopes with different sun exposures. Mediterranean climate with four well-marked seasons and influence of evening breezes from the Mountain range.

WINEMAKING

Fermentation in stainless steel tanks with temperatures of 25°C to 28°C and extraction levels according to the batch, being tested daily. Malolactic fermentation in stainless steel tanks, stored in a percentage in new and used barrels, French and American for 4 to 6 months and a percentage in steel tanks to have a balance between fruit and touches of wood.

TESTING NOTES

COLOR: violet, red bright color.

NOSE: black and red fruits, spices, touches of coffee, tobacco and vanilla.

FLAVOR: fruity, unctuous, long and with balanced acidity.

Análisis:

Alcohol: 13,5% vol.

Residual sugar: <4 g/L.

Grapes: 60% Carmenère, 40% Merlot.

