

**Carménère Gran Reserva 2009**



**VITICULTURE**

**Vineyard:** La Capilla, near Peralillo in the Colchagua Valley, where the blocks of Carmenere average 18 years of age.

**Soil:** The vineyard is approximately 3 km from Peralillo and presents soils of alluvial origin that are shallow and well-drained, with little fertility and a significant percentage of sand and a compact layer of sandstone 1 meter below the surface.

**Climate:** The annual rainfall of 600 mm (23.6 in) is concentrated during the winter months. The summer is dry with hot days and cold nights, and the temperatures are influenced by the Pacific sea breezes and the cool winds of the Andes Mountains.

**Vineyard Management:** The vertically positioned plantation has a density of 3,344 plants/hectare and is cane-or double guyot pruned. Extraneous shoots are removed in spring and early summer, and excess leaves are manually pulled in early March to provide greater solar exposure to the grapes.

**VINIFICATION**

**Variety:** Carmenere 100%

**Harvest:** The grapes were hand picked May 5 –7, 2009

**Vinification Techniques:** The grapes were manually selected, destemmed, and crushed into stainless steel tanks, where they underwent a 6-day pre-fermentation cold soak at 6°–8°C (42°–46°F) for greater aromatic extraction of. Alcoholic fermentation took place with selected yeasts 28°–30° (82°–86°. The process continued with 1–2 daily pumpovers for a week, and the malolactic fermentation took place naturally in oak barrels prior to a gentle filtering and bottling.

**Oak:** The wine was aged for 11 months in oak barrels, 92% French and 8% American oak.

**LABORATORY ANALYSIS**

Alcohol: 14.5 %vol.  
pH: 3.51  
Total Acidity: 5.3 g/L  
Residual Sugar: 3.2 g/L  
Volatile Acidity: 0.61 g/L

**TASTING NOTES**

Deep, dark, ruby-red in color with aromas of black cherries, coffee, mocha, and leather. Flavors of blueberries, dark chocolate, and toasted hazelnuts appear on the palate and combine perfectly with voluptuous tannins that lead to a long and well-balanced finish.

**AGING POTENTIAL**

Drink now or cellar up to six years.