



## RESERVA ESTATE COLLECTION CARMENERE 2015

### VITICULTURE

**Vineyard:** From different Carménère vineyards in the Colchagua Valley and with an average age of 15 years.

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

**Climate:** The 2014–2015 season began with intense frosts, but unlike the previous year, they primarily affected the mountainous (Andean) zones but not those in the intermediate depression (Central Valley). Although budbreak began 1–2 weeks early, subsequent shoot growth was slow due to low temperatures through late November. The weather turned hot later in the season, and while January–April had high daytime temperatures, the nights were quite cool. This led us to harvest both reds and whites early to ensure fresher and fruitier wines. The red wines present tremendous color and structure, and despite the warm year, they are fresh and fruity with interesting palates.

**Vineyard Management:** All of the plantations 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 Carménère was hand picked April 23–29, the Malbec on April 14–17, and the Syrah on March 17–19.

**Vinification techniques:** The grapes were destemmed into a stainless steel tank. The alcoholic fermentation took place with native yeasts at 25°–27°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: 13,5%

pH: 3.67

Total Acidity: 4.7 g/L

Residual Sugar: g1.8 /L

Volatile Acidity: 0.38 g/L

### TASTING NOTES

Cherry red in color. The fruity nose features aromas of ripe red fruits, blackberries, plums, sweet spices, and black pepper. The palate is medium bodied and the silky, well-balanced tannins lead to a fresh and pleasing finish.

### AGING POTENTIAL

Drink now or cellar for up to 4 years.