



RESERVA ESTATE COLLECTION CARMENERE 2018

VITICULTURE

Vineyard: From different Carmeneré vineyards in the Colchagua Valley and with an average age of 18 years.

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

Climate: The 2017–2018 season began with a cold and rainy spring, which allowed us to delay irrigation until November. The cool temperatures through mid-November delayed the onset of budbreak and flowering by a few weeks. Budbreak was very even, which helped the phenological stages of the grapes. It was a rather damp season, which resulted in slower and later ripening. The red grapes benefited from moderate temperatures without the extremes of the previous season. January had an average maximum temperature of 28°C, and good temperatures in March and April allowed the grapes to reach good maturity with well-ripened skins and seeds, normal sugar levels, and higher natural acidity. Harvest was approximately 7–10 days later than normal. The wines obtained are very fresh and fruity with good color and natural acidity.

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: Carmeneré 98%, Syrah 2%.

Harvest: The grapes were harvested during the first week of May.

Vinification techniques: Alcoholic fermentation took place with selected yeasts at 24°–26° with 4 short pumpovers per day, ending with a post-fermentation maceration for approximately one week. The new wine underwent malolactic fermentation naturally. One portion of the wine was aged in oak barrels for 6 months, and the rest was held in stainless steel tanks. The final wine was lightly filtered prior to bottling.

Oak: Approximately 20% of the wine was aged in previously used French oak barrels for 6 months.

LABORATORY ANALYSIS

Alcohol: 13.5% vol.

pH: 3,80

Total Acidity: 4.99 g/L

Residual Sugar: 3.10 g/L

Volatile Acidity: 0.57 g/L

TASTING NOTES

Deep, dark violet-red in color. The nose presents aromas of red and black fruits such as blackberries and red and black cherries accompanied by a light note of black pepper. The palate is well balanced and pleasing with good volume, silky tannins, and a smooth texture.

AGING POTENTIAL

Drink now or cellar for up to 4 years.