

OCHAGAVIA



Gran Reserva



Carmenère

The Valley and the Vineyards

It is sourced from vineyards planted in the Rapel valley, just 140 kilometers south of Santiago.

The special climate has turned the area into a favorite for the production of Carmenère in Chile. The cold winters and warm summers, plus the lack of rain during the harvest season, produce grapes of optimal ripeness and great aromatic expression.

The soil has medium fertility, with a clay loam texture and good drainage. This, together with an excellent sun exposure, provides ideal conditions for the cultivation of red varieties. The grapevines are planted at a density of 2,700 plants per hectare and the vineyard is trained using standard VSP techniques.

This Gran Reserva is harvested manually during the last week of April to promote optimal levels of ripeness and maximum concentration of the aromas that are typical of this variety.

Vinification and Aging

Fermentation is conducted in stainless steel tanks with select yeasts at a temperature of 28° C. Post-fermentation maceration takes place at 22-25° C for 15 to 18 days. Both processes are strictly monitored via tastings in order to ensure optimal extraction of color, aromas and tannins.

The wine is then aged in French oak barrels for 12 months.

Finally, the Carmenère is bottled and stored for 6 months before its market release.

Tasting Notes

The wine features an intense raspberry red color. The nose has exceptional aromas of plum with notes of violets and sweet spices. The palate is fruity and elegant, with a great structure and fine round tannins. Attractive silky texture and delicious long-lasting finish.

Pairing

An ideal pairing for seasoned risotto, Spanish tapas and mushroom chicken. Serve at 18° C.

