



“Reserva de Familia” are wines that look for elegance and complexity, concentration and typicity. More than 140 years of Tradition and Heritage, in a single and refine wine.

CARMENÈRE 2014

Appellation: *Rapel Valley*

The largest of the fine wine areas of Chile, the Rapel valley features a wide range of climatic conditions and soil types. It runs east to west, being the Cachapoal River, its constant geographical feature. Wines from these appellations have fruit from two areas: Los Lingues, closer to the Andes Range, and Pichidegua, closer to the Coastal Range. While the first one is influenced by the cool currents that descend from the mountain peaks, the second gets the influx of the river, and results in high differences between night and day temperatures. One provides structure, typicity, fruit and concentration to the blend while the other offers elegance and complexity.

Winemaking

- Precision agriculture: lots are identify and managed upon soil type. Harvest and vinification follows the same criteria.
- Hand-picked grapes.
- Double sorting table (clusters and berries).
- Up to 30 days of total maceration.
- Traditional fermentation with selected yeasts. Long post fermentative maceration to obtain balance and complexity
- 15 months of barrel ageing, 6 months of bottle ageing before release.

Tasting Note

Color: Intense, deep garnet.

Aromas: Intensely aromatic, with notes reminiscent of spices like white pepper, accented by delicate hints of dark chocolate and dried figs.

Palate: Firm acidity, juicy tannin, and a long finish that reveals notes of tobacco and candied fruit.

Ageing Potential

Between 5 and 8 years

Food Serving Suggestions

Indian lamb curry, rack of lamb with rosemary and garlic.
Serve at a temperature of 18° C / 64° F

Winemakers: Alejandro Wedeles