



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

## CARMENÈRE 2012

### 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:** deep ruby.

**Aromas:** complex bouquet of aromas with notes of chocolate, cassis, blueberry, snuff and notes of cigar box.

**Palate:** intense in the mouth with silky tannins hints of plums and a long persistent finish.

### Ageing Potential

Between 8 and 10 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*