



RESERVA
ESTATE

We are proud to offer Reserva wines from Estate vineyards in Chile's most compelling appellations. Taste the power and elegance of place... Taste the Best of Chile.



Carmenère

Appellation

Our Carmenère grapes originate from La Rinconada vineyards based in the Rapel Valley, closely linked to the Cachapoal River. It receives a large influx of rain during short winter months, and a long summer of cool breezes and sunshine. Temperatures vary greatly from day to night, and grapes ripen slowly and steadily to maintain natural acidity. Its soils are a mixture of sand, clay, and loam, ideal for growing concentrated and iconic red grapes such as Carmenère.

Winemaking

- Hand-harvested grapes.
- Cold maceration.
- Traditional fermentation at controlled temperatures (28° C / 82° F) in cement tanks.
- 10% gets post-fermentation maceration.
- 40 % gets malolactic fermentation in French oak barrels.
- The blend has 8 months of french and american oak barrel ageing and it is bottled one year later.

Tasting Note

Color: dark fuchsia.

Aromas: great balance between red fruit aromas like ripe cherries and white pepper.

Palate: velvety tannins gave an elegant palate.

Food Serving Suggestions

Ideal to pair with lamb Indian Curry, spicy sautéed beef or chicken tandoori.

Serve at a temperature of 18°C / 64°F.

Ageing Potential

Drink now through the next 3 years.

Winemaker: Alejandro Wedeles

