## Vineyard

**VARIETY:** 85% Carménère, 15% Syrah.

**DENOMINATION OF ORIGEN:** Colchagua Valley.

**SOIL:** The soil is highly permeable, granitic sandy clay, with a depth of between 0.8 and 1.5 meters.

**VINTAGE:** Virtually all of Chile's winegrowing areas experienced moderate to high temperatures during the 2014 ripening period. This meant that the grapes ripened quickly and harvesting began in early April. The lack of rain throughout the growing period meant that the grapes were very healthy, with good levels of acidity and fairly low levels of alcohol.

**HARVEST:** The grapes were harvested between April 20th and 30th and were carefully selected by hand. Then they were gently crushed in stainless steel tanks and subjected to a cold maceration at between 8°C and 10°C.

## Winemaking

**FERMENTATION:** The fermentation took place at temperatures of between 23°C and 28°C, with two to three pump-overs every day. Each batch is macerated separately, so this process lasted between 15 and 20 days.

**AGEING:** 80% of the wine was aged for 10 months, half in American oak and half in French oak. The remaining 20% was aged in stainless steel tanks.

**TECHNICAL DATA:** Alc/Vol: 13,5%GL; pH:3,57; Acidity:5,53 g/L (Tartaric Acid); Residual sugar 4,5 g/L.

**AGEING POTENTIAL:** This wine can be stored for up to 7 years in optimum conditions.

## Tasting Notes

**COLOUR:** This wine is intense violet in colour.

**AROMAS:** It reveals gentle spicy notes, with aromas of blackberries, cherries and chocolate. It has smooth tannins and a harmonious finish.

**PALATE:** The palate opens with abundant fruit-filled flavours, such as cherries and plums. The complexity of this wine stays right through its lengthy finish. Its soft tannins and good structure create a perfectly-balanced framework. This is a full-bodied wine with a long finish, highlighted by notes of fruit and chocolate.

## Serving Suggestion

Pairs well with pork and beef casseroles, meat with a herb or mushroom sauce and also with mature cheese.