



CARMENÈRE

The Greeks used to call their God of the Spring a refreshing deity that inspired love and care, the joy of revival. For this wine range, the constant breezes is a feature that shapes structures and are wines of typicity, ripe fruit, and great expression of a moment and

Valley & Vineyards

The largest of the fine wine areas of Chile, the wide range of climatic conditions and soil types being the Cachapoal River, its constant geography from these appellations have fruit from two areas to the Andes Range, and Pichidegua, closer to While the first one is influenced by the cool currents the mountain peaks, the second gets the influence in high differences between night and day temperatures elegance and complexity, while the other offer and concentration to the blend.

Winemaking

Hand-harvested grapes
Selection of fruit is done in the vineyard to avoid best bunches arrive to the winery.
5 days of cold soak, 21 days of total maceration
Traditional fermentation with selected and indigenous stainless steel tanks at 28°C (82°F)
Spontaneous malolactic fermentation in barrel
8 to 10 months of barrel ageing, 20 to 30% new

Tasting note

A deep and dark, highly concentrated ruby color glass and fills the nose with aromas of dried fruit

PROVA DA SAFRA 2010.

*Pappardelle Romano trufado com paillard de mignon crocante.
Jantar em 14/06/2012 no VinBistro, com a Turma dos Comunitários.*