



LUIS FELIPE EDWARDS
WINE OF CHILE

CARMENERE

WINE DESCRIPTION

GRAFES

100% CARMENERE

ALCOHOL

13%

VINTAGE

2012

REGIÃO

CENTRAL VALLEY

VINEYARDS NOTES



CLIMATE With the four seasons very clearly different, this valley with Mediterranean climate, is influenced greatly by the marine breeze of the Pacific ocean and the winds of the Andes mountains which alternately create ideal conditions for vine cultivation especially through the summer months (November - March). The average diurnal temperature variation of 22 °C (between day and night 35°C max/13°C min) allows the grapes to mature slowly in optimum conditions, giving greater aroma and fruit concentration.



SOIL The vineyards are located in soils with lower fertility, naturally reducing the vigour and yield of the vines.



HARVEST Picking dates: End of May, begins June.

WINEMAKING NOTES

FERMENTATION: 26-28 C, 12 days.

CRUSHING/PRESSING: Only crushing.

LEES WORK: No lees work.

MATURATION: A percentage of the blend aged in oak for one month.

FININGS: 100% natural clarification.

FILTRATION: Cross flow filtration and membrane (0.65 microns).

PUMP OVERS: Very soft, with the main goal of extract only the mature tannins.

TASTING NOTES

AROMAS
PLUMS CHERRIES TOBACCO

Clean in nose, plums, cassis, cherries, green and black pepper and tobacco.

PALATE

FRUIT	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
MINERALITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
BODY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
ACIDITY	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
OAK	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■
TANNINS	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■	■

FOOD MATCHING

Pasta, chicken, white meats, pizza, chinese food, empanadas.

ANALYSIS

- pH: 3.55
- TA: 4.55 g/L
- Sugar: 2.2 g/l



WINEMAKER QUOTES

The pumping over management was decided based on tasting and every day changed according to the wine outcome.



Bruschettas. Jantar na casa do Filho & Cias em 17/12/2012.