



# WINE NOTES

## RESERVE CARMÉNÈRE

Wine  
Reserve Carménère

Vintage  
2008

Grape  
Carménère

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg. containers then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation  
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels  
Eight months in American Oak (100%)

Aging Process in Bottle  
Eight Months

Tasting Notes  
Color  
Intense violet color  
Aroma  
Spices, balsamic notes, vanilla and hues of fresh mint  
Palate  
Concentrated tannins that are sweet but firm, with a nice finish

Food Pairings  
Italian food, Chinese food, turkey and a wide variety of meats

Cellaring Potential  
Best during the first 3 to 5 years kept at 14-15°C



*Prova da safra 2012, no Encontro de Vinhos – Curitiba, em 09/11/2013.*