

**ECHEVERRIA
CLASSIC COLLECTION
CARMENERE 2011**



“Red violet colour with intense purple gleams. Complex on the nose, this Carmenère combines intense aromas of raspberries and cherry confiture with ripe red bell peppers and hints of black pepper. Smooth and velvety, it is a well balanced wine with a long and pleasant finish.”

*Roberto Echeverría
Chief Winemaker*



ORIGIN:

Chile
Curicó Valley
Molina

GRAPE VARIETY:

Carmenère proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

May 07 to May 11, 2011.
Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

VINIFICATION:

- Fermented in 25.000 and 15.000 liter stainless steel tanks for 8 days at 24-27°C controlled temperature to dryness with selected yeasts.
- Extended maceration for additional 3-5 days.
- 100% malolactic fermentation.
- Stored in temperature controlled stainless steel tanks through bottling

ANALYTICAL DATA: (Approximate Data)

Alcohol:	13.5	% by vol.
Total Acidity:	4.6	grams per liter (Tart.)
Residual Sugar:	4.5	grams per liter
pH:	3.8	

SERVING T°:

Serve between 15° and 18°C.

CELLARING ABILITY:

At least 5 years.

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Alcatra grelhada com saladas. Jantar em 12/07/2014.