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CARMEN

RESERVE CARMÉNÈRE - CABERNET SAUVIGNON 2006



 See Recognitions

Description	
<i>Varietal Content</i>	60% Carmenère 40% Cabernet Sauvignon
<i>Geographical Area</i>	Maipo Valley
<i>Harvest</i>	2005 - 2004 - 2003 - 2002 - 2001

Harvest and Production

- ▶ The grapes were hand-harvested from our vineyards at the foothills of the Andes Mountains, in Maipo Valley. The grapes were strictly selected before the crusher, and both varieties were fermented separately. A 5 days cold maceration (5°C) period for the grapes, to ensure maximum retention of fruit flavours and colour extraction. Then, fermentation was carried out in stainless steel tanks at 27°- 30°C. The total maceration period was of 25 days for Cabernet Sauvignon grapes and 21 days for Carmenère grapes. Malolactic fermentation occurred naturally in tanks and in barriques. Later the wines were blended and 80% of it was aged in French and American oak for 8 months. After bottling, the wine aged in our cellar for additional 6 months prior to its release.

Winemaker's Comment

- ▶ Dark ruby red in colour. A rich and refined wine, with plenty of ripe fruits character and spices. Intense wild black cherry fruit aroma, followed by notes of laurel, clove, mint, pepper, dark chocolate and black olives. Well structured, concentrated and a big length; lovely balanced of jammy and dark ripe fruit along peppery flavours and sweet oak. Fine grained, smooth and velvety tannins. A complex wine with a long finish.


Technical Analysis

<i>Alcohol Content</i>	13.9 % Vol.
<i>Total Acidity</i>	3.55 g/l
<i>Sugar</i>	2.93 g/l
<i>PH</i>	3.52

*Rondelli de tomate seco e ricota com posta à bolonhesa.
Almoço em 27 de março de 2010*

RESERVE / Reserve Carménère - Cabernet Sauvignon

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Awarded Item	Source	Country	Date	Vintage	Recognition	Comments
	WINE SPECTATOR	USA	March 2008	2005	88 POINTS	"This has solid tipeness, with blackberry and plum flavors backed by fresh, open-knit texture and lingering hints of sweet spice and judicious toast in the finish"
	WINE SPECTATOR	USA	December 2007	2004	86 POINTS	Supple, with a forward mix of currant, loam, mint and coffee that lingers on the finish.
	FOOD & WINE	USA	November 2007	2004	STAR SELECTION	It was elected among the Best Value category as Star selection. It was the only Chilean Red. The review was made by Ray Isle: "Carmen was the first Chilean winery to identify the obscure French variety Carménère in its vineyards, a discovery leading to wines like elegant, tobacco-scented red.
	FESTWINE	CZECH REPUBLIC	June 2007	2004	CHAMPION	Was distinguished as number 1 among 240 wines. This contest is certified by Ministry of Agriculture.
	La Selection Chartier	Quebec, Canada	January 2007	2004		"Beau duo de cépages, à la fois torréfié et enveloppant, poivré et soutenu. Excellent rapport qualité-prix".
	Wine Spectator	USA	November 2006	2004	84 Points	
	Mundus Vini	Germany	September 2006	2004	Gold Medal	
	Selection (magazine) Wine Challenge	Germany	September 2006	2004	4 Stars	
	Gismondi on Wine	Canada	August 2006	2003	88 Points	A 60/40 blend of carmenère and cabernet sauvignon mixed into one and two year old oak - 1/3 French and 2/3 American oak. Very peppery, minty, green olive, bay leaf, roasty nose mixed with black plum and cassis. Dry, soft, round entry with grainy tannins. Smoky, vanilla, cedar, tobacco, cassis jam, black cherry, green olive, resinous menthol flavours with a tobacco, chocolate finish. Like most carmenère, it is much less herbaceous in the mouth. Solid. (Anthony Gismondi).
	Wine Spectator	USA	May 2006	2003	84 Points	
	Prowein 2006	Germany	March 2006	2003	3 Stars	"Anything But Chardonnay" was the themed tasting competition performed in Prowein 2006. Chile was asked to show Carmener. Amongst 44 Chilean Carmener blends and single varietals, Carmen Reserve Carmener-Cab Sauvignon was awarded with 3 stars.
	Wine Enthusiast	U.S.A.	March 2006	2003	85 Points	Ripe but still a touch herbal, with black cherry and cassis pushing along the rubbery bouquet. Blackberry and chocolate are the main flavors, while later on there is a bit of cough syrup and heft.
	3rd Annual Wines of Chile Awards	Chile	January 2006	2003	Silver Medal	
	Guía de Vinos Chilenos- Descorchados 2006	Chile	January 2006	2003	3 stars, 89 points.	Keeping the notes of herbs like Carménère, the Cabernet Sauvignon cherries openly show themselves announcing a warm year in the Maipo Valley. The texture is still rough, but strong enough to stand some years. (Patricio Tapia).
	Guía de Vinos de Chile	Chile	January 2006	2003	3 Copas	Fine and complex aromas of blackberries, plums and raspberries, with a clear vanilla, tobacco, and some earth. In the mouth the wine has good concentration, smooth and firm tannins, personal, expressive and complex, long finish.
	Wine Enthusiast	USA	November 2005	2002	86 points (Buying guide)	Quite leafy, with green olive but also some currant on the nose. Just when you think it might be too green, the Cab elements rises up and to the fore come cassis, cherry and herb flavors. Spicy and broad on the finish, with hints of spice and chocolate.
	Nat Decants	Canada	October 2005	2003	88 points, Great Value, by Natalie Maclean	Elegant, balanced and smooth. Rich aromas of black plums and blackberries.
	Wine Advocate	USA	June 2005	2003	86 points	
	Guía Peñin Sibaritas	Spain	October 2004	2001	89 rating	Cereza intenso. Aroma con gran expresión frutal. Boca potente, taninos de cabernet y cierto carácter silvestre del carmenère.
	Wine Spectator Magazine	USA	September 2004	2002	87 points	Lots of bacony toast here, with good, solid plum and currant fruit. Plump finish with lots of smoky, chocolaty notes.
Decanter Magazine	UK	July 2004	2001	World's 50 best buys	Carmener has found a perfect partner in Cabernet Sauvignon and this wine is a great example. It's pure in fruit and decadent in its lushness. Carmener adds layers of flavours, Cabernet contributes the structure and fine tannins. A brilliant marriage.	
Rocky Mountain Food & Wine Festival	Canada	June 2004	2001	Silver Medal, 88 points		
Gestgjafinn	Island	June 2004	2001	Wine of the month	Chosen by Thorri Hringsson.	
Wine Spectator	USA	April 2004	2001	88 points	"Nice focus, with elegant notes of currant, black cherry, vanilla and dried herbs. It's supple, with a smooth, toasty finish".	
Decanter Magazine	UK	March 2004	2001	5 stars	It was awarded at a Chilean red blends Tastings. It was the only one to obtained 5 stars.	
Wine Spectator	USA	February 2004	2001	88 points		
Wine International	UK	October 2003	2001	Bronze medal	Cranberry and cassis intermingle with tangled undergrowth and pulverised white pepper.	