



BARREL RESERVE

Carmenere Vintage 2012



Grape Variety

100% Carmenere
All hand-picked from late April through early May.

Vineyard Location – Denomination of Origin

Cachapoal Valley.

Aging

100% in French and American oak barrels – 6 to 8 months.

Vineyard Yield

3.31 t/acre - 8 t/ha

Recommended Serving Temperature

64 °F (18° C).

Basic Analysis

Alcohol	: 14 °
pH	: 3.46
Total Acidity (H ₂ SO ₄)	: 3.62 g/L
Volatile Acidity (C ₂ H ₄ O ₂)	: 0.57 g/L
Residual Sugar	: 2.5 g/L

Harvest and Winemaking

The 2012 harvest season began two weeks earlier than normal, marked by a dry spring and high temperatures during the summer and into beginning of autumn. These conditions brought along a healthy crop and delivered wines of intense fruity notes with more complex and elegant character. The grapes were crushed and fermented in stainless steel tanks over a 7 days period at 86°F (30°C) with a 6 days post-fermentation process. After malolactic fermentation the wines go to barrel aging during 6 to 8 months in order to give more complexity and structure to this wine.

Recognitions

88 points – Wine Advocate -Robert Parker – vintage 2010

Notes of the Winemaker

Color	: Red with intense violet nuances.
Aroma	: Well-balanced aromas of black berries intermingled with fines herbs and a touch of black pepper.
Palate	: Well-rounded and good concentration are delivered towards a fruity finish.
Pairing Suggestion	: Drink with pastas, red meats and casseroles. Nice with cheeses and steamed vegetables.

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