



Safra 2014. Jantar na Adega Brasil Empório em 02/08/2017. La Ribotta.

Technical data Carmenère 2014

Type	Red Wine, Gran Reserve
Grape	Carmenère 85% Cabernet Sauvignon 15%
Classification	Appelation " Aconcagua Valley, Panquehue, Chile"
Production	53.760 bottles of 750 cc.
Production per Hectare	7,9 t; 1,73 kg per vid
Altitude	500 meters above sea level
Vine Training System	Double Gouyot
Density	4565 per há
Fermentation	May 20, 2014
Winemarking	After the grinding, followed by a cold maceration. Then comes the fermentation and post-fermentation maceration. To continue with 18 months aging in barrels (70% French and 30% American).
Fermentation	In stainless steel vats of 150 hl
Ageing	18 months in 30% new barrels of 225 l
Bottling	March 22, 2016
Alcohol by Volume	14,0 %
Tartaric acidity	3,28 grs/l (sulfúric) 5,03 grs/l (tartáric)
PH	3,61
Serving Temperature	18° C
Storage	Minimum five to seven years.

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