

Las Mercedes

Singular



CARMÉNÈRE 2015

TASTING NOTES

Brilliant and deep red with violet notes.

It has red fruits aromas with a hint of different spices as black pepper.

Very fruity with good complexity at the end because of the aging. Very pleasant in mouth, with good structure, soft texture and well balanced.

Enjoy with all kind of red meats, lamb, steak, rabbit, barbecues, etc. Also with ripen cheeses.

Aging potential: 4 years or more.

The perfect temperature for serving is at 16-18°C.

DESCRIPTION

Vintage	:	2015
Valley	:	Maule
Blend	:	100 % Carménère

VINEYARD

Land	:	Santa Rosa, 54 Kms. from Pacific Ocean, 61 MASL
Block	:	37
Soil	:	Alluvial soil, with clay and high percent of rounded rocks in the profile
Yield	:	9.000 to 10.000 kg/ha
Harvest	:	Mechanical harvest with grape selection during first week of may

VINIFICATION

Fermentation	:	In concret tanks between 26-28 °C during 12 days
Aging	:	12 months in 50% on second use barrels, 25% third and 25% fourth in French oak barrels

TECHNICAL DATA

Alcohol	:	13,5
Ph	:	3,37
Residual sugar	:	2,01
Total acidity	:	5,63

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Safrá 2015. Garage Tasting Wine Day, 14/04/2018.