

ADOBE CARMENERE 2010



D.O.:	Colchagua Valley.
Vintage:	2010.
Variety:	85% Carménère, 15% Syrah
Ageing:	20% in French oak barrels for 6 months.

COLCHAGUA VALLEY

Climate: Average temperature of 22°C and low rainfall (600m/year). During summer, this valley presents high temperature range, having low temperature at night.

Soil: Alluvial, medium-high depth soil, uniform loamy-muddy texture. Good drainage, moderate permeability and high fertility.

TASTING NOTES

Deep ruby-red in color, with light notes of cherries that combine elegantly with a spicy touch of black pepper, which adds pleasing aromatic complexity. On the palate, the tannins are firm and the acidity bright, resulting in a fresh and juicy wine with a very good finish.

WINE DATA

Alcohol:	13.9° (%Vol, 20°C)
pH:	3.64
Total Acidity (H2SO4):	3.29 gr/lit
Residual Sugar:	3.70 gr/lit

FOOD PAIRING SUGGESTION

This wine is ideal with all grilled or sauced red meat dishes, seasoned game birds, and white meats. It also pairs very well with pastas, pâté, hams, and ripe cheeses.

<http://www.emiliana.cl/es/our-wines/organics/adobe/carmener/>

*Esfihas de carne de boi e de carneiro.
Jantar em 28 de julho de 2011 com a Turma da Toscana.*