



T
Carmenerre

T
TRES PALACIOS
B o d e g a s y V i ñ e d o s

Produced and bottled by Bodegas y Viñedos Tres Palacios SpA.
Magnere 1543, Providencia. Santiago, Chile.

C h i l e
M a i p o V a l l e y

Carmenerre 2012

An extraordinary delicate Carmenerre, aged in French oak barrels for ten months. Full-bodied and complex on the palate, it displays black fruit notes such as plums and blueberries, with scents of pepper, mint and leather. An excellent and well balanced wine with a very intense colour.

Color A deep and intense red color with some violet hues.

Nose The nose is ripe and meaty, with a nice perfume that includes black fruit and earth. With a fair amount of French oak, some plum and berry aromas.

Mouth The mouth is round, juicy and fresh, with lively flavors and persistent feel. Elegant and round tannins.

It is ideal to accompany red meats, casseroles and Italian pasta.

Reserve

Alcohol:	13,5%
Yield:	5,5 Ton. / ha.
Selected Hectares:	13
Residual Sugar:	1,84 g/l.
Total Acidity (H ₂ SO ₄):	3,36 g/l.
PH:	3,61
Free SO ₂ :	0,020 g/l.
Total SO ₂ :	0,081 g/l.





BODEGAS Y VIÑEDOS TRES PALACIOS CARMENERE RESERVE 2012

Tasting Notes

A deep and intense red color with some violet hues.

The nose is ripe and meaty, with a nice perfume that includes spice and earth. With a fair amount of oak, some plum and berry aromas.

The mouth is round, juicy and fresh, with lively flavors and good feel. Elegant and vibrant with distinctive sweet tannins.

It is ideal to accompany red meats, casseroles and Italian pasta.

Vineyard: The fruit for this Carmenera comes from our vineyard planted in the Cholqui Valley, where the variety has found its ideal soil and climate. The soils are gravely and mineral, with warm and dry days during spring and summer, allowing grapes to be produced with great aromatic expression, soft tannins and abundant freshness. The yield is low with no more than 5.5 Tons per hectare.

Vinification: The grapes are picked by hand in April, to ensure good ripening. The grapes are crushed and then fermentation happens in stainless steel tanks. Then the wine is racked in barrels and aged for better structure and softer character.

Analysis:

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