

Safra 2020. Wine South America, Bento Gonçalves/RS, 21 a 23/09/2022.



BODEGAS Y VIÑEDOS TRES PALACIOS CARMENERE FAMILY VINTAGE 2011

Tasting Notes

A wine of intense violet color.

It offers aromas of blackberries and plum with graphite and coal on a masculine nose.

The fruit is solid and ripe, with black cherry and chocolate. A good example of the emblematic grape to Chile, with soft tannins and rich complexity. An easy drinking wine, with lively flavors and good feel.

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

Vineyard: We work with a group of selected blocks and vines that show their concentration of flavors and aromatic profile to perfection. The yield is very low, only 4 tons per hectare to achieve all the strength and fruit concentration needed for this wine. A good example of serious Carmenere from Chile.

Vinification: The grapes are picked by hand in April, for good concentration, nice flavors and aromas. The wine is racked in barrels and aged for better structure and softer character. It is bottled unfiltered to keep all the body and expression of it.

Analysis:

Alcohol: 14,0% Yield: 4 Ton. / ha. Selected Hectares: 4 Residual Sugar: 2,09 g/lt.

Total Acidity (H2SO4): 3,33 g/lt.

PH: 3,67

Free SO2: 0,023 g/lt. Total SO2: 0,074 g/lt.

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