



V9 RESERVA CARMÉNÈRE



VINEYARD

VARIETY: 90% CARMÉNÈRE - 10% SYRAH.

DENOMINATION OF ORIGIN: COLCHAGUA VALLEY.

SOIL: HIGHLY PERMEABLE GRANITIC, STONY SOIL, WITH A DEPTH OF 0.6 TO 2 METRES.

HARVEST: THE GRAPES WERE HARVESTED BETWEEN 2 AND 15 MAY, WHEN THEIR ORGANOLEPTIC QUALITIES, AROMAS AND TANNINS WERE AT THEIR BEST. THE CLUSTERS WERE MANUALLY HARVESTED AND THEN TRANSPORTED AND SELECTED.

WINE

WINEMAKING: THE GRAPES FIRST UNDERWENT A PRE-FERMENTATIVE LOW-TEMPERATURE MACERATION TO BRING OUT THE MAXIMUM COLOUR AND AROMAS. THEN THE MUST WAS FERMENTED IN STAINLESS STEEL TANKS.

AGEING: 70% OF THIS WINE WAS AGED FOR 10 MONTHS, HALF IN FRENCH OAK AND HALF IN AMERICAN OAK BARRELS. THE WINE WAS THEN BOTTLE-AGED FOR 6 MONTHS.

TECHNICAL DATA: ALCOHOL BY VOLUME: 13.5% GL; PH: 3.63; RESIDUAL SUGAR: 4.16G/L; ACIDITY: 5.16 G/L (TARTARIC ACID).

AGEING POTENTIAL: THIS WINE CAN BE STORED FOR UP TO 7 YEARS IN OPTIMUM CONDITIONS.

TASTING NOTES

COLOUR: A DEEP CHERRY RED WINE WITH MAROON HUES.

AROMAS: THE BOUQUET IS INTENSE AND ATTRACTIVE WITH UPFRONT RIPE BLACK AND RED FRUIT AROMAS SUCH AS BLUEBERRIES, BLACKBERRIES, BLACKCURRANTS, STRAWBERRIES AND CHERRIES, AS WELL AS SPICY AND EARTHY NOTES THAT BLEND HARMONIOUSLY WITH HINTS OF CHOCOLATE AND VANILLA.

PALATE: THIS WINE IS NOTABLE FOR ITS DELICIOUS STRUCTURE, WELL-BALANCED BODY AND BIG, VELVETY TANNINS WITH GREAT VOLUME AND AN ELEGANT, CLEAN FINISH. LONG AND PERSISTENT IN THE FINISH.

SERVING SUGGESTION

BEST SERVED AT BETWEEN 16°C AND 18°C, THIS WINE IS IDEAL WITH SOFT CHEESE, CREAM-BASED DISHES, PASTA AND MEAT SUCH AS PORK AND LAMB.