



CAI

CARMENERRE ANDES 2014

COMPOSITION: 100% Carmenerre

DENOMINATION OF ORIGIN: Colchagua Valley, Los Lingues vineyard.

SOIL: The vineyard is located at the feet of the Andes Mountains, in the northern entrance of the valley. Its soils are formed by very old terraces of colluvial origin, of medium depth and high content of organic matter. The first part of its profile varies from loamy to clay-silt-loam texture with presence of angular stones under the surface. Height of the vineyard: 370 m a.s.l.

CLIMATE: Warm sub-humid Mediterranean, with average maximum temperatures of 29°C to 32°C in the afternoon, but they cool down swiftly due to the currents that blow down from the mountains. This temperature differential favors obtaining nice colors, fresh fruit and better acidity.

VITICULTURE: The grapes for this wine come from the Colchagua Valley, specifically from the area of Los Lingues. The plots are planted at the feet of the Andes Mountains, a place within the valley characterized by warm days and cool nights, where the typicality of the variety reaches a great expression.

HARVEST AND VINIFICATION: The grapes were harvested by hand at the beginning of May and then taken to the winery where they were destemmed, submitted to a manual berry-selection and placed in opened wood tanks for a cold maceration of 5 to 6 days. The alcoholic fermentation took place between 25°C and 26°C during 8 to 12 days using soft extraction. Once completed, the wine underwent a post-fermentative maceration of one or two weeks, depending on the batch and on daily tastings. It was then placed directly in French oak barrels for its 14 months of aging and completing the malolactic fermentation.

AGING: 100% of the wine was aged for 14 months in French oak barrels, new and of second usage.

BOTTLE AGING: At least 10 months before commercialization.

TASTING NOTES: The wine shows a fresh profile, with intense aromas of black fruits and soft herbal notes that allow to recognize the variety. It has a good volume on the palate, with round and sweet tannins that are well balanced with a broad mouth feeling at the beginning and a long and persistent ending.

PAIRING: This wine makes an ideal partner to different kinds of meat, risotto or spicy food.

SERVING TEMPERATURE: Best served between 16°C - 18°C.

AGING POTENTIAL: 6 to 8 years in optimal conditions.

ANNUAL PRODUCTION: 1,500 9-lt. cases

YIELD: 6 to 7 t/ha

| ALC: 14.0° | PH: 3,42 | TOTAL ACIDITY: 6,00 g/L | RESIDUAL SUGAR: 2,76 g/L

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