



CA2

CARMENERÉ COSTA 2015

COMPOSITION: 100% Carmeneré

DENOMINATION OF ORIGIN: Colchagua Valley, Lolol.

SOIL: The Lolol vineyard is located 40 kilometers from the ocean and at 10 m a.s.l. Its soils are granitic, typical of the Chilean Coastal Range, mixed with clay and loam, of medium depth and poor in organic matter.

CLIMATE: Temperate Mediterranean with coastal influence. With morning breezes and an average maximum temperature of 28°C to 30°C in the afternoon, this area shows less temperature differentials due to its nearness to the sea.

VITICULTURE: The grapes come from Colchagua's coastal dry-land (secano costero), specifically from the area of Lolol. The vineyards are planted on the slopes of soft rolling hills, on soils of low fertility. They receive the influence of the winds and the humidity that blow from the coast into the valley during the morning, allowing for a slow ripening of the grapes and permitting a very good expression of the Carmeneré variety.

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 aging and for 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: This is a very elegant and fruity Carmeneré that displays intense notes of red fruits, without herbal notes but very fresh.

With good concentration and balance on the palate, it offers a great volume with big and round tannins and a long ending.

PAIRING: This is a great wine to pair with grilled meats.

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

AGING POTENTIAL: 6 to 8 years in optimal conditions.

ANNUAL PRODUCTION: 500 9-lt. cases

YIELD: 6 to 7 t/ha

| ALC: 14.0° | PH: 3,5 | TOTAL ACIDITY: 5,85 g/L | RESIDUAL SUGAR: 3,1 g/L

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