

VARIETAL CAMÉNÈRE



Denomination of Origin: Ville Alegre, Maule Valley

Vintage: 2016



Grape Variety: 100% Carménère



Type: Medium-bodied

Colour: Deep red with violet highlights



Aroma: Red fruit aromas with spicy notes of paprika, black pepper, nutmeg and anise

Palate: Fine-grained tannins lead to a moderately persistent finish with subtle notes of mocha

Pairing: Ideal with lamb, mature cheese, Bolognese pasta, chicken and stews



Winemaking: Wine conserved on its lees for 6 months in stainless steel vats with micro-oxygenation and with French oak staves; 20% of the wine aged 8 months French and American oak barrels



Climate: Warm temperate climate – Mediterranean

Soil: Volcanic ash and consist of sandy to sandy-loam earth



Vineyards: Vine age 15 years old

Management: Canopy management vine system

Yield: 12/tons per hectares

Alcohol	Total Acidity	рН	Residual Sugar
13.5%	5.62 g/lt.	3.0	3.5 g/lt.

