

RESERVA CARMÉNÈRE



Denomination of Origin: Ville Alegre, Maule Valley

Vintage: 2014



Grape Variety: 100% Carménère



Type: Medium-bodied Colour: Intense ruby-red



Aroma: Dominated by fresh ripe black fruits with notes of chocolate and vanilla

Palate: Silky tannins that lend a pleasing sensation of sweetness as it glides over the palate to a beautifully long finish

Pairing: Ideal with red meats, casseroles or soft cheeses



Winemaking: 8 months in first, second, and third-use oak barrels, 60% American, 40% French



Climate: Warm temperate climate – Mediterranean

Soil: Soils of colluvial-alluvial origin, 1 meter deep with very good drainage



Vineyards: Vine age 15 years old

Management: Canopy management vine system

Yield: 12/tons per hectares

Alcohol	Total Acidity	рН	Residual Sugar
14.1%	3.56 g/lt.	3.56	2.1 g/lt.

