

MEDALLA DE VILLA ROSA

Gran Reserva

GRAN RESERVA CARMÉNÈRE



Denomination of Origin: Los Morros, Alto Maipo Valley

Vintage: 2012



Grape Variety: 97% Carménère, 3% Petit Verdot



Type: Medium/Full-bodied

Colour: Crimson



Aroma: Persimmon, cinnamon and nutmeg with a delicate hint of red pepper

Palate: Dark berries with a touch of dark chocolate, tannins are elegant and well structured

Pairing: Highly recommended with ribeye steak and duck confit - Uncork and open for an hour, or use a wine decanter



Winemaking: 100% of the wine is aged in French oak barrels for around 12 months



Climate: Mediterranean climate with hot dry summers, dry falls, moderate winters and springs free of frost

Soil: Alto Maipo's colluvial soils are rocky and free-draining



Vineyards: Vine age 25 years old, Organic Vineyard (IMO)

Management: Canopy management vine system

Yield: 4/tons per hectares



Alcohol	Total Acidity	pH	Residual Sugar
14.9%	5.4 g/l.	3.6	2.3 g/l.