

## Gran Reserva

Carmenère 2012

Varietal composition:	94% Carmenère & 6% Syrah.
Origin:	Maipo Valley.
Vintage:	2012.
Yields:	9 tons / hectare.
Harvest Date:	May 2012.
Production:	160.000 liters (18.100 cases de 12).

### *Winemaker Notes*

The 2012 Gran Reserva Carmenere is a blend of 17 different barrel lots from 5 different Carmenere and 2 Syrah vineyards from the Maipo Valley of Chile. The Maipo subregions used in the blend are from Isla Maipo, Alto Maipo, Maria Pinto and coastal Maipo. 6% of the blend is Syrah from coastal Maipo which adds a red fruit and smoky notes. The 100 % of the component wine was aged in French and American oak barrels with 20% new oak for 12 months prior to blending and bottling.



### *Tasting Notes*

Colour:	Deep Purple.
Aroma:	A touch of tar with spicy wild herbal berry and floral red cherry fruits and cola, vanilla with toasty notes.
Flavours:	Fig and dried cherry and black fruits with dried herbs, cinnamon, black pepper and ripe cherry on the flavor Great length on mouth with supple tannins and a long round finish.

### *Wine Analysis*

Alcohol:	14.4%
Total Acidity:	5.52 g/l (Tartaric Acid)
Volatile Acidity:	0.62 g/l
Residual Sugar:	3.80 g/l
PH:	3.57