



## CARMENÈRE RESERVA 2006 FACT SHEET

### HARVEST REPORT

The 2005-2006 growing season was characterized by winter rains above normal (649 mm), a complex spring with a high level of humidity and critical temperatures at the end of the flowering. The summer was dry without fog and rains that allowed us to wait until the maturity of each variety.

### TECHNICAL NOTES

The grapes for this wine were handpicked at their optimum ripeness in late March 2006. Fermentation was conducted at an average of 24 to 26° C. The wine was aged for 8 months in new French oak barrels and finally an assemblage of 10% of Reserve Cabernet Sauvignon was realized to enhance the structure of the final blend.

### TASTING NOTES

Deep ruby-red colour with dark shades of violet. Black ripe fruits, cherries, blackberries, cassis with black chocolate and vanilla notes from the oak aging. The palate is round, supple and complex with firm tannins that ensure its potential for aging gracefully in the bottle.

### SERVICE TEMPERATURE

Best served at a temperature of 16 to 18°C.

### COUNTRY

CHILE

### REGION

RENGO-UPPER REACHES OF  
THE CACHAPOAL VALLEY

### VARIETY

90% CARMENÈRE  
10% CABERNET SAUVIGNON

### VINTAGE

2006

### ANALYSIS

ALCOHOL	14,3 %
TOTAL ACIDITY	4,67 g/Lt (H <sub>2</sub> SO <sub>4</sub> )
WINE PH	3,77
RESIDUAL SUGAR	2,5 g/Lt

