



CARMENERE RESERVA

2014

TECHNICAL NOTES

Appellation

Rengo - Valle Central, Chile

Variety

95% Carmenere
5% Cabernet Sauvignon

Alcohol

13,5%

Total Acidity

3,32 g/L (H₂SO₄)

pH

3,55

Residual Sugar

2,89 g/L

TASTING NOTES

Deep ruby-red colour with dark shades of violet. The nose shows delicate aromas of black fruits, blackberries with notes of mocha, green pepper and bacon. The palate is big, round, supple with notes of species, herbs and sweet green pepper. The velvety and matured tannins provide a long and pleasant finish with coffee and toasted notes.

Ideal to serve at 16-18°C with chicken, turkey, quail, pork, grilled, fish and pasta.

VINEYARD

Located within the Central Valley are the upper reaches of the Cachapoal Valley, one of Chile's historic winegrowing valleys. In this valley lies the town of Rengo that is protected by the mountain range that creates an area cooler and more arid than the rest of the valley. The Torreón de Paredes vineyard built on alluvial soil, is situated in the heart of this and is flanked by the mighty Andes, which not only provides a stunning backdrop to our winery, but also creates the dramatic contrasts between day and night temperatures which result in richer, juicier grapes.

AWARDS

Decanter 2016

Silver Medal



Sakura Award 2017

Gold Medal



Decanter 2017

Commended Medal



International Wine Challenge 2017

Bronze Medal

