



2018 GRAN RESERVA CARMÉNÈRE

D.O. Rapel Valley
BLEND 100% Carménère
WINEMAKER Jose Tomas Correa Lisoni

ABV 14%
RS 2.84g/L
TA 2.98g/L
pH 3.53

WINERY NOTES

Our Gran Reserva line, with a passage of 12 to 14 months in French oak barrels, brings complexity, firm structure and perfect balance. Decant for 15 minutes if possible and drink ideally at 18°C.

FOOD PAIRING

A good steak is the perfect companion to this wine. It also fits well with a traditional corn cake.

VIFIICATION

Fermentation between 27°C to 29°C to obtain rich color and structure. It is completed and complemented with malolactic fermentation. The wine is then aged in first, second and third fill barrels for 12 - 14 months.

WINEMAKER'S NOTES

Ruby red color, heightened by the larger body and skin typical of the Carménère grape. A fresh nose displays spice and black pepper. The acidity is well balanced with the tannins round and full through to a lingering finish.

