

CORDILLERA

de los Andes®



Carmenère 2014

CACHAPOAL VALLEY

GRAPE VARIETIES: Carmenère

DATE GRAPES PICKED: From April 28th to 29th

ORIGIN: Cachapoal Valley / Peumo

TASTING NOTES

Great intensity of color. Its aromas powerfully express the character of the Carmenère varietal (forest fruits, eucalyptus, and leather), with notes of torrefaction – laurel and clove – licorice and black pepper. Great fullness on the palate and robust tannins. Retronasal aromas of toasted bread and spices ending in a long nish.

SERVING SUGGESTIONS

This great wine is the ideal companion for roast lamb or pig as well as meats cooked over coals and spiced with aromatic herbs and licorice.

TECHNICAL DATA

Alcohol level: 14% PH: 3,8

Acid level: 4,7 grs. /l (as tartaric) RS: 1,8 gr./l.

FORMATS AVAILABLE: 75 cl

VINIFICATION

Number of days of skin contact: 20 Days

Number of days of fermentation: 7 days

Fermentation temperature: 27°C

LENGTH AND TYPE OF AGEING

Aged for 12 months in French oak (30% new oak And 70% oak second year)

Month wine was bottled: October 2016

AWARDS AND SCORES

Vintage 2011 - 93 Points, James Suckling 2016, USA

Vintage 2011 - 92 Points, Guía Descorchados 2016, Chile

Vintage 2011 - Great Gold Medal, Mundus Vini 2016, Germany

Vintage 2011 - Gold Medal, Catador Santiago 2016, Chile

Vintage 2009 - Gold Medal, Concours bruxelles 2013, Chile



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