



CARMENERE RESERVA PRIVADA

2017

TECHNICAL NOTES

Appellation

Rengo - Cachapoal Valley, Chile

Variety

100% Carmenere

Alcohol

13,5%

Total Acidity

3,32 g/L (H₂SO₄)

pH

3,59

Residual Sugar

2,59 g/L

TASTING NOTES

Made from a careful selection of our best grapes from mature vines, this wine is aged in new French oak barrels for 10 to 12 months. Carménère Reserva Privada has a deep ruby-red color with dark shades of violet, aromas of black ripe fruits, blackberries, cherries, and an elegant frame of coffee, cacao and spicy notes. Firm and soft tannins support a smooth, lingering finish. This wine, drinking well now, has high potential for graceful aging in the bottle.

Ideal to serve at 16-18°C, with white meats, 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 wine growing 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.