

TARAPACA

GRAN RESERVA

THE GRAN RESERVA OF CHILE

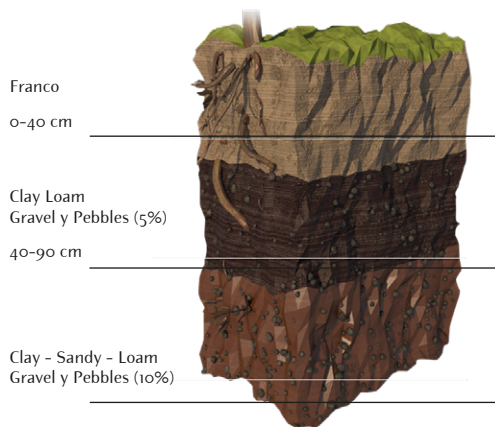
TARAPACÁ GRAN RESERVA

100% CARMENÈRE
2017

D.O. MAIPO VALLEY



SERIES OF SOIL: LOS CARDENALES



“Los Cardenales” soil series. Of volcanic origin, it is of colluvial and alluvial formation. The texture is limey loam to clayey loam with lots of gravel and good depth, giving the roots plenty of space to explore. This soil produces wines of great texture and medium body with elegant and smooth tannins.

YIELD: 1.5 a 2.0 kg/plant.

WINEMAKING: The grapes were harvested during the last week of April. Once they arrived at the winery, they underwent a pre-fermentative maceration at 12°C to extract concentrated aromas and flavours. Then the alcoholic fermentation took place, followed by a 10-day post-fermentative maceration to extract the maximum colour and tannins. Finally the wine was racked into barrels to age. There it also underwent malolactic fermentation. 80% of the wine was aged for 12 months in French and American oak barrels (20% new and 80% used) and the other 20% of the wine was kept in stainless steel tanks to retain the primary fruit component of the blend.

TASTING NOTES:

Appearance:
Deep ruby red.

Nose:
Expressive and intense, this wine reflects the great character of Carmenère from Maipo. It has vegetal notes which give it freshness, alongside many ripe fruit aromas, such as plums, blackberries and black cherries. Soon, floral hints, like violets, begin to appear, along with spicy notes like dill, cloves, black pepper and vanilla.

Palate:
Great texture and silkiness. A well-balanced wine with fine, smooth and elegant tannins. It has a very long and pleasant finish.

PAIRING:



Pastas and creamy sauces



Vegetables



Oily fish such as tuna and salmon

SERVING TEMPERATURE: 17 °C.

CHEMICAL ANALYSIS: Alcohol: 13.5% pH: 3.43 Total acidity g/L (C4H6O6): 5.9 Residual sugar (g/L): 2,85