

deGras[®]

R E S E R V A

Carmenere/ 2019



VINEYARD

Variety: 100% Carmenere

D.O: Central Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: The silty-clay soil is very deep and drains well. The vineyards are in the flatter areas.

Harvest: The grapes were hand-harvested and selected from early May onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: Once the grapes were received in the cellar, the juice and the skins were separated to inoculate with selected yeasts and ferment at a maximum controlled temperature of 28 ° C, having a total maceration with the skins of approximately 20 days.

Ageing: 70% of the final blend spent 5 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 4.65 g/l
<i>Total acidity</i>	: 4.52 g/l
<i>pH</i>	: 3.55

TASTING NOTES

Colour: Deep ruby-red colour with violet hues.

Aromas:

Marked in fresh fruit aromas such as currants and blackberries, with hints of sour cherries and slight notes of dark chocolate at the end.

Palate: This is a medium-bodied wine with smooth and juicy texture that is very well accompanied by the berry-type fruits found on the nose.

SERVING SUGGESTION

This wine pairs very well with spicy food like Chilean, Arabian or Indian cuisine.



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from Chile



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