



AROMO VARIETAL

Carménère 100%

Maule Valley

2017



Vineyards, Vinification and Aging

Yield: 14.000 – 16.000 kg/ha.

Date of Harvest: Third week of April.

Harvest: By hand.

Pre fermentation Maceration: 40% of the grapes are cold macerated for 3 to 5 days.

Alcoholic Fermentation: Addition of select yeasts.

Fermentation Time: 5 to 7 days.

Tartrate Stabilization: Kept at -4°C ($24,8^{\circ}\text{F}$) for 5 days.

Tasting Notes

Color: Deep garnet red with violet hues.

Nose: Brimming with spices and pepper tones intertwined with light tinges of black fruit.

Palate: In the mouth the medium persistence is loaded with ripe and round tannins that add to the structure and streamline a stylish finish.

Analysis

Alcohol: 13.5 %vol

Residual Sugar: < 4.0 g/L

Total Acidity: 4.50-5.90 g/L in C4H6O6

PH: 3.55-3.70

Logistic Information

Bottle capacity: 750 ml

Bottles per case: 12

Gross weight per case: 14 kg.

Cases per pallet: 1,0 m x 1,2 m = 14x5 = 70 Cases