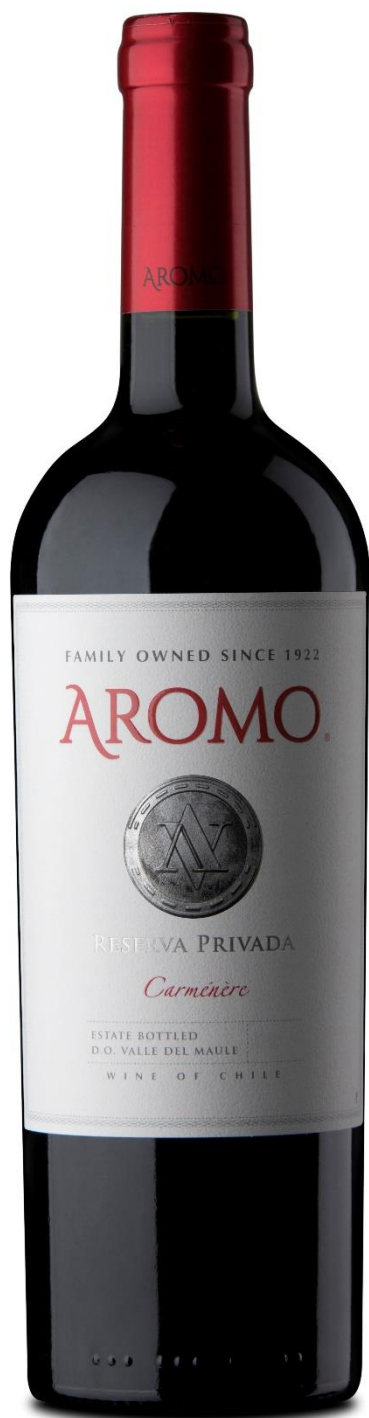




## AROMO PRIVATE RESERVE

Carmenere 100%

Maule Valley



### Vineyards, Vinification and Aging

**Training System:** VSP.

**Pruning:** Cane with 6 to 8 buds.

**Yield:** 8.000 – 12.000 kg/ha.

**Harvest:** By hand.

**Date of Harvest:** First and second week of May.

**Maceration:**

**Fermentation:** Inoculation with specific select yeasts. AF is conducted between 24°C and 26°C (75,2°F and 78,8°F) for 5 to 8 days. MLF takes place in the presence of oak.

**Aging:** 60% of the wine in French (70%) and American (30%) oak for 6 months.

### Tasting Notes

**Color:** Intense bright red with violet hues.

**Nose:** Deep aromas of spices, pepper and black fruits, with hints of coffee and bitter chocolate.

**Palate:** Good balance, smooth tannins, and a sweet, lingering sensation. The aftertaste is dominated by spices, smoke and caramel.

### Analysis

**Alcohol:** 14% vol.

**Residual sugar:** 2,79 g/L

**Total acidity:** 4,59 g/L in C4H6O6

**PH:** 3,69

### Logistic Information

**Bottle capacity:** 750 ml

**Bottles per case:** 12

**Gross weight per case:** 14,5 kg.

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