



## DOGMA GRAN RESERVA

Marselan 60% - Carmenere 40%



### Getting to know the Marselan Grape Varietal

Marselan is a grape variety obtained by crossbreeding Cabernet Sauvignon (native to Bordeaux, France) and Garnacha (or Grenache, from Aragon, Spain). This cultivar is a non-GMO hybrid created by INRA in France in 1961 that was first grown in the town of MARSEILLAN; hence its name. Since it is a mediterranean variety, it should adapt very well to our climatic conditions.

Marselan berries are very small, round and elliptically shaped. The wine produced from this variety has a deep red color with violet tinges, intense tannins, deep concentration and color, and is rich of polyphenols. Marselan is grown mostly in France, Spain, Italy, U.S., Uruguay, Argentina... and now in Chile!

Among its new products, Viña Aromo crafted a blend of two grape varieties that complement each other to perfection: Carmenère, now Chile's signature variety, which was re-discovered 20 years ago, and Marselan, a new varietal that was only authorized by France in 1991.

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**Training System:** VSP, 2 m x 1 m row spacing for Marselan and 2 m x 1.2 m for CarmenèreCane with 6 to 8 buds.

**Pruning:** Cane pruning for Marselan; pruning leaving canes with 8 to 10 buds each, no replacement spur.

**Yield:** 8,500 kg/ha for Marselan and 6,200 kg/ha for Carménère.

**Harvest:**

**Pre-fermentation Maceration:** At low temperature for 5 days in the case of Marselan, and 3 days in the case of Carménère.

**Alcoholic Fermentation (AF):** Induced with selected yeasts rich in polysaccharides to reduce herbaceous flavors, increase the fruity character, and curb tannin dryness. Temperature during AF was maintained between 26 and 28°C in the case of Marselan, and between 24 and 26° C in the case of Carménère. Delestage was conducted daily at the beginning of the process for both varieties and later reduced to a mild one at the end of AF for Marselan, but maintained for Carménère. Post-fermentation maceration for one to two weeks.

**Malolactic Fermentation:** 100% in contact with oak.

**Oak:** Aging for 12 months in American oak (40%) and French oak (60%) barrels.

### Tasting Notes

**Color:** Intense and shiny dark red.

**Nose:** Aromas of strawberry preserves, blackcurrant, and spices of the pepper family.

**Palate:** Intense ripe fruit flavors filled with preserve and black pepper notes. Hints of mocha and cocoa. Nice structure, medium to high tannin intensity, and wide mouthfeel in the mid palate leading to a well-developed finish.