

RESERVA

1850 PREMIER

A TRIBUTE TO CHILE'S OLDEST WINERY

CARMENÈRE

VARIETAL COMPOSITION: 90% CARMENÈRE, 10% CARIGNAN
GROWING AREA: COLCHAGUA VALLEY
WINEMAKER: SEBASTIAN LABBÉ

TASTING NOTES

THIS CARMENÈRE IS A SMOOTH WINE WITH A DEEP, DARK PURPLE—ALMOST BLACK COLOUR. THE NOSE IS RICH AND RIPE, WITH PLENTY OF RED FRUITS, CRANBERRY, GRILLED RED PEPPER, SWEET SPICES AND PAPRIKA. THE WINE HAS EXCELLENT STRUCTURE, DEPTH AND CONCENTRATION. THE CONCENTRATED ALMOST SWEET, VELVETY TANNINS SEDUCE THE MOUTH GENTLY GIVING A WARM PERSONALITY. OUR CARMENERE RESERVA SHOWS GOOD VOLUME, CHARACTER AND A LONG AFTERTASTE.

WINEMAKING DETAILS

THE GRAPES WERE HAND-HARVESTED FROM OUR VINEYARDS LOCATED IN THE DRY EAST FACE OF THE COLCHAGUA COASTAL RANGES FROM THE SUB APPELLATIONS OF LOLOL AND MARCHIGUE. THE GRAPES WERE CAREFULLY SELECTED BEFORE CRUSHING. A 7 DAYS COLD MACERATION PROCESS (4- 5°C) WAS CARRIED OUT PRIOR TO FERMENTATION TO ENSURE PRIMARY FRUIT AROMAS RETENTION AND COLOUR EXTRACTION. FERMENTATION TOOK PLACE IN STAINLESS STEEL TANKS AT 25°C. THE TOTAL MACERATION PERIOD WAS OF 40 DAYS. MALOLACTIC FERMENTATION OCCURRED NATURALLY IN TANKS AND IN BARRIQUES. 60% OF THE WINE WAS AGED IN FRENCH OAK FOR A PERIOD OF 8-10 MONTHS. AFTER BOTTLING, THE WINE AGED IN OUR CELLAR FOR AN ADDITIONAL 2 MONTHS PRIOR TO ITS RELEASE.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13,50 % VOL.
TOTAL ACIDITY: 4.35 G/L (EXPRESSED IN TARTARIC ACID)
pH: 3.85
RESIDUAL SUGAR: 2.82 G/L

AGEING POTENTIAL

4 YEARS

WINE AND FOOD

IDEAL WITH LAMB LEGS, ROASTED RED MEATS AND GOULASH.



CARMEN