

RESERVA  
CARMENERE 2010  
MAIPO

*GRACIA  
DE CHILE*  
winery

#### ANALYSIS

Alcohol: 13.7 %  
Acidity: 3.2 g/L  
pH: 3.67  
R.Sugar: 3.0gr/L

#### OUR VINEYARDS

Maipo Valley  
Mediterranean climate, with some cool influence of the Rapel lake and coast during the ripe season.  
Deep loam soil of medium fertility

#### HARVEST

Middle of May 2010  
10-12 Ton/hectare

#### VINIFICATION

100% of grapes were de-stemmed and softly crushed  
Cold maceration for 3 to 5 days at 8- 10 °C  
Alcoholic fermentation for 7- 10 days between 26 and 30°C  
in stainless steel tanks with traditional pump over. The total time in contact with skins took more than 20 days

#### AGEING

Was aged for 6 months in French oak

#### FINING & BOTTLING

No fining  
Earth filtration before bottling

#### TASTING NOTES

This has nicely polished feel, with focused raspberry, blackberries combined with black pepper and spices, backed by a hint of tobacco on the juicy finish. Good volume in the mouth with silky tannins, full of black fruit

#### FOOD MATCHING

Pasta and red meat

#### SUGGESTED SERVING TEMPERATURE

Serve between 16 and 18 °C

