



2012 Cabernet Sauvignon-Carmenère

Accolades

90 Pts. (Descorchados 2014 Guide - Patricio Tapia, Chile)
89 Pts. (Mesa de Cata, La Cav Magazine, August 2013, Chile)



Description

Appearance	: Deep ruby red.
Aromas	: Chocolate, coconut and vanilla frame a core loaded with ripe blackberries black cherries and spice.
Flavours	: Ripe, rich and well balanced, with ripe currants, black cherry and blackberry. Juicy tannins give a soft texture wich combines nicely with the vanilla and toffee coming from the oak ageing.
Varietal Composition D.O.	: 85% Cabernet Sauvignon and 15% Carmenère. : Chile. The Cabernet Sauvignon comes from the foothills of the Andes Mountains in the Maipo Valley and the Carmenère from Colchagua, Chile's most renowned winemaking region.
Vineyards	: MontGras
Trellis System	: Vertical shoot positioning
Soil Type	: The Cabernet Sauvignon comes from deep, stony alluvial soils the Carmenère, from clay.
Age of Vines	: Cabernet Sauvignon: between 1970 - 2000; Carmenère: 1995.

Vinification Process

Harvest Date	: Both varieties were selected and handpicked; the Cabernet Sauvignon grapes on April 19 th and the Carmenère grapes, on May 3 rd , 2012.
Cold Soaking	: 2 days
Yeast	: PDM
Fermentation	: Between 29° and 32° C / 84° and 90° F
Pump – Overs	: 3 per day
Total Skin Contact	: 22 days
Fining	: Unfined
Filtration	: Unfiltered

Ageing Process

Wine in Oak	: 100%
Time in Oak	: 7 months
Type of Oak	: 60 % French, 40% American
Age of Oak	: 40% new, 20% second use, 20% third use and 20% fourth use
Ageing Potential	: 6 years

Analysis

Alcohol	: 13.5%
Residual Sugar	: 5 g/l
Total Acidity	: 4.88 g/l (as tartaric acid)
pH	: 3.59
Cases Produced	: 33,000

Serving Suggestions

Temperature	: 16° - 18° C / 61° - 64° F
Pairing	: Ideal to accompany the classic Chilean empanada, steak, barbeques and a good conversation with friends.
Winemaker	: Santiago Margozzini