



2013 Cabernet Sauvignon-Carmenère



Description

Appearance	: Deep ruby red.
Aromas	: Chocolate and vanilla frame a core loaded with ripe black fruit and spice.
Flavours	: Smooth, rich and well proportioned, with complex currants, black cherry and blackberry. Juicy ripe tannins that give a silky texture which combines nicely with the vanilla and toffee coming from the ageing oak.
Varietal Composition	: 85% Cabernet Sauvignon and 15% Carmenère.
D.O.	: Chile. The Cabernet Sauvignon comes from Maipo Valley and the Carmenère from Colchagua.
Trellis System	: Vertical shoot positioning.
Soil Type	: The Cabernet Sauvignon comes from deep, stony alluvial soils and the Carmenère from clay.
Age of Vines	: Cabernet Sauvignon: 1970 - 2000; Carmenère: 2000

Vinification Process

Harvest Date	: Cabernet grapes were selected and handpicked on April 28 th and the Carmenère grapes on May 28 th , 2013.
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	: 9 months
Type of Oak	: 50% French, 50% 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	: 6 g/l
Total Acidity	: 4.88 g/l (as tartaric acid)
pH	: 3.55
Cases Produced	: 13,000

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