

# CARMEN

SINCE 1850



2015

## GOLD

### CARMEN GOLD CABERNET SAUVIGNON 2015

**VARIETAL CONTENT** 100% Cabernet Sauvignon

**GEOGRAPHICAL AREA** Maipo Valley

#### HARVEST AND PRODUCTION

Our Carmen Gold 2015 is sourced from two blocks on the alluvial terraces of our Alto Jahuel vineyard. These terraces were formed from volcanic material carried down into the flat areas from the Andes Ranges by the Maipo River. The soils have good drainage and ideal water retention due to the concentration of clay in the soil profile ranging from 8-12%.

The grapes were carefully selected before crushing, individual berry selection was a key part of our quality control process. The crushed grapes were cold macerated for 5 days at 5°C, this ensures colour stability and retains primary fruit aromas. Fermentation was carried out in stainless steel tanks at temperatures ranging from 25 up to 28° C. A gentle extraction programme was essential to obtain structure, firm tannins and clean fruit. The wine was macerated after alcoholic fermentation for another 15 days. The wine was racked into 2nd and 3rd use french oak barrels where malolactic fermentation took place naturally. The wine was aged in barrels for a period of 24 months.

#### WINEMAKER'S COMMENTS

2015 was an early and even vintage. With an overall warm and dry season, this version of our Carmen Gold reveals a classic Alto Jahuel Cabernet Sauvignon. An early picking ensured the preservation of the fruit's acidity and exceptional healthy conditions of our grapes. It is beautifully fresh, subtle and spicy. The perfectly ripe and elegant tannins of this wine reflect gracefully the unique character of the alluvial terraces where the grapes are sourced from.

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Alcohol Content: 14 %Vol

Total acidity: 5.31 g/l

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Residual sugar: 2.08 g/l

pH: 3.5

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**AGING POTENTIAL** 12-15 years

