



CARMEN

FOUNDED IN 1850

GOLD RESERVE

Our "Carneros 288" parcel lies in the Maipo Valley, in the foothills of the Andes Mountains. The grapes from these vineyards, planted in 1957, are carefully harvested and hand selected to finally produce Carmen Gold Reserve Cabernet Sauvignon; deep, elegant and balanced. Gold Reserve shows Carmen's commitment to Chile's highest viticulture quality, the fundamental pillar of our philosophy.

CABERNET SAUVIGNON 2013



VARIETAL CONTENT	100% Cabernet Sauvignon
GEOGRAPHICAL AREA	Maipo Valley
ALCOHOL CONTENT	14,5% Vol.
TOTAL ACIDITY	5.25 g/l (Expressed in Sulfuric Acid)
RESIDUAL SUGAR	3,44 g/l
PH	3,55

WINEMAKER'S COMMENT

Our Gold Reserve shows an intense ruby-red colour. The nose is elegant and pure, red fruit, perfumed cassis, cedar and cigar aromas dominate. On a second layer a graphite and black truffle notes give the wine another dimension. Our Gold Reserve has a great combination of clean fruit and complex aromas delivering elegance and length.

The mouth is soft and intense revealing a pure Alto Maipo essence. This wine has creamy texture, balanced tannins and a persistent long finish. This is a wine that blends elegance and intensity. A wine to feel the Alto Maipo and to enjoy every sip!

HARVEST AND PRODUCTION

The grapes for our Gold Reserve were handpicked from a small block named Carneros 288, planted in 1957 on the world famous alluvial terraces of Alto Maipo, Chile. The alluvial terraces were formed from volcanic material carried down into the flat areas from the Andes Ranges by the Maipo River. This provides us with a unique terroir that adds concentration and elegance to our wines. 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 10 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 5 days. The wine was racked into brand new French oak barrels where, malolactic fermentation took place naturally in barrels. The wine was aged in barrels for a period of 18 months. Our Gold Reserve was bottled unfiltered to preserve its character and volume. After bottled the wine was further aged for another 12 months in our cellar prior to its market release.

AGING POTENTIAL

12-15 years