

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.



**CARMEN GOLD RESERVE
CABERNET SAUVIGNON 1995**

VARIETAL CONTENT: 88% Cabernet Sauvignon - 12% Merlot

GEOGRAPHICAL AREA: Maipo Valley

ALCOHOL CONTENT: 13,8 %v/v

TOTAL ACIDITY: 3,87 g/l (sulfurous acid)

RESIDUAL SUGAR 1,86 g/l

PH 3,47

WINEMAKER'S COMMENTS

Still-young, ruby-red in color with an intense, pleasing, and fruit-forward bouquet with a predominance of black cherries, cassis, cedar, rich spices, and toast. Highly concentrated, complex, and full-bodied on the palate, with ripe, well-rounded tannins and a fresh finish. A wine with tremendous personality that expresses the piedmont terroir of the Andes Mountains in the Maipo Valley.

HARVEST AND PRODUCTION

This was the first hot year of the 1990s. Prolonged high temperatures in the 28–30°C (82°–86°F) range and no rainfall during the ripening period resulted in a wine with very concentrated fruit and enormous tannic potential.

The grapes were hand picked in April 1995 and carefully selected before crushing. Fermentation occurred in stainless steel tanks with a total maceration time of 25 days. The skins were lightly pressed, and malolactic fermentation took place spontaneously.

The blend was aged in French oak barrels for 12 months. After bottling, the wine was aged for another 10 months before being released to the market.