

# CARMEN

SINCE 1850

## GOLD CABERNET SAUVIGNON 2017

Composition: 100% Cabernet Sauvignon  
Appellation: Alto Jahuel Vineyard, Maipo Valley  
Alcohol: 13.5 %Vol  
Total acidity: 5.27 g/l (expressed in Tartaric Acid)  
Residual sugar: 2.18 g/l  
pH: 3.56

### VINTAGE NOTES

The 2017 season started with fully replenished soils due to a generous rainfall of 364 mm, 100 mm higher than the Alto Jahuel historical average. It was an early year as from budbreak, arriving 10 days before an average year. October was cooler than average, but towards November the temperatures started picking up, bringing forward the flowering dates. The summer months had a higher heat summation than average, enhancing a short and even veraisson. It was a smaller crop than expected; this added to the warmer conditions resulted in a historical early picking date, happening during the second week of March.

### THE VINEYARD

The vineyard is located south of the suburbs of Santiago, at the toe of the Andes mountain range. It is about 5 to 6 kilometres south of the Maipo River in an area where the surrounding relief is made up of tall hills and small mountains, marked, with angular rather than rounded outlines. It extends at the outlet of a valley with slopes mainly facing west.

The grapes for this wine come from a specific block called Carneros 288, planted in 1957 with a massal selection originally from Bordeaux. It is located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%). The geological substratum is composed by coarse grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.



# CARMEN

SINCE 1850

## GOLD CABERNET SAUVIGNON 2017

Composition: 100% Cabernet Sauvignon  
Appellation: Alto Jahuel Vineyard, Maipo Valley  
Alcohol: 13.5 %Vol  
Total acidity: 5.27 g/l (expressed in Tartaric Acid)  
Residual sugar: 2.18 g/l  
pH: 3.56

### VINIFICATION

The grapes were hand picked early in the morning and were taken to the winery in small 12 Kg boxes. They went through an optical selection before going into the tank. The fermentation took place in stainless steel tanks at 23°-28°C (73°-82°F). The maceration time was of 24 days. The skins went to a vertical press, using different pressures to obtain the press wine, which was then used in the final blend. The wine was aged in French oak barrels for 24 months, of which 20% were new, clarification and stabilization happened naturally during this period.

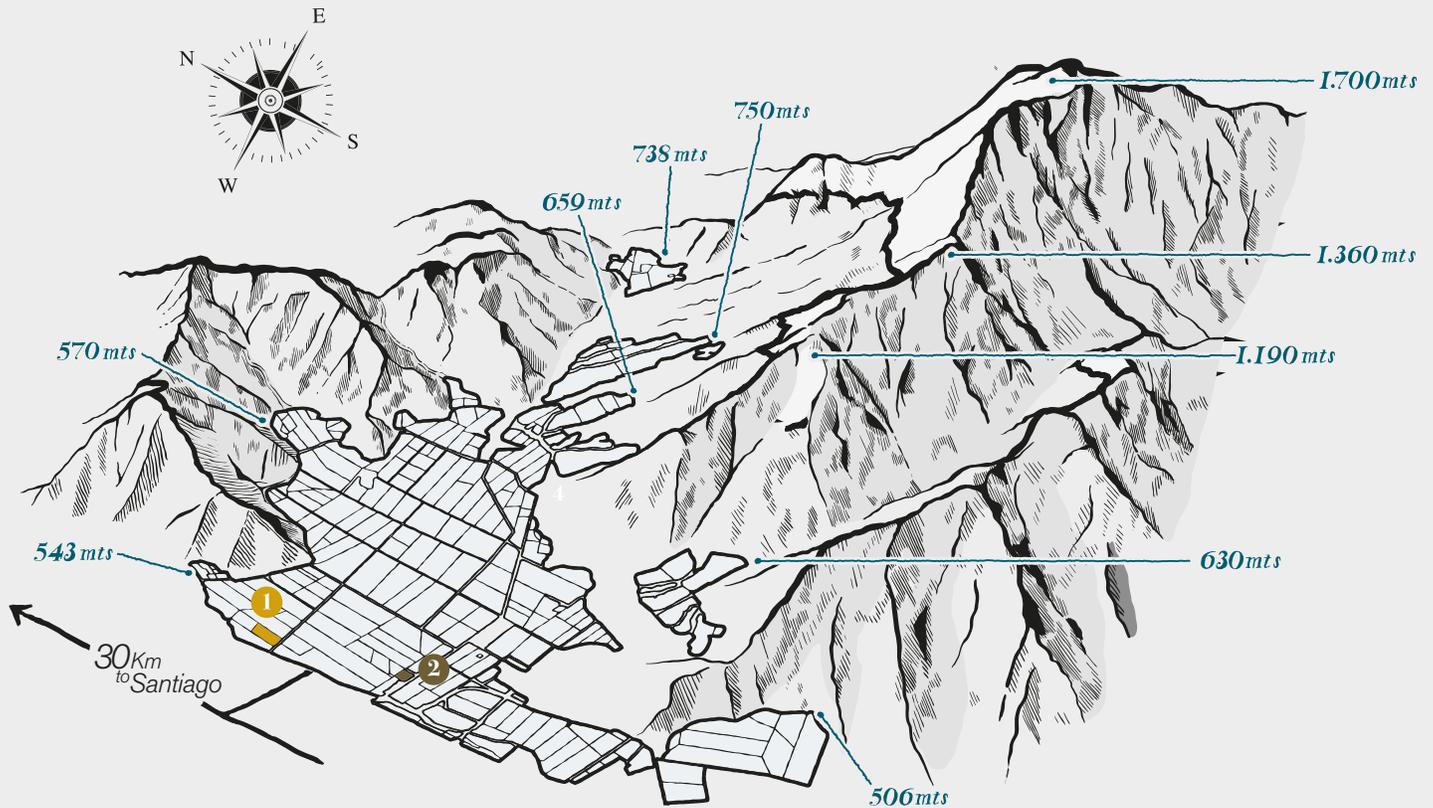
“Our Carmen Gold 2017 shows a beautiful bright ruby color with violet hints. It is elegant above all, full of details that are revealed slowly. On the nose it is fresh and bright, with classic aromas of cassis, violets and raspberries. On the palate, fresh red fruit comes through, followed by subtle notes of herbs and cloves. Intense and pure, with a delightful freshness accompanied by perfectly ripened tannins that sustain the wine towards a great persistence and finesse”

- Emily Faulconer, Winemaker.



# ALTO JAHUEL

## VINEYARD



91% Cabernet Sauvignon  
9% Cabernet Franc

### 1 Carneros 288

Cabernet Sauvignon, massal selection, ungrafted  
Planted in 1957.

Located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%). The geological substratum is composed by coarse-grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.

### 2 San Rafael 315

Cabernet Sauvignon, massal selection, rootstock 110R  
Planted in 2002.

Located on the alluvial plane on the western side of the property at 536 masl. The slope is very low (<1%), with a southern exposure. The geological substratum is composed by coarse grained alluvium, made up of rounded pebbles, boulders and gravels of volcanic and plutonic rocks. The topsoil is a deep soil, with very low stoniness (<1%) with clay to silty clay texture.