



CABERNET FRANC · 2021



CARMEN

SINCE 1850

Gran Reserva

VINTAGE: 2021

VARIETAL COMPOSITION: 100% CABERNET FRANC

GROWING AREA: COLCHAGUA VALLEY

TECHNICAL DETAILS

Alcohol content: 13.5 % vol.

Total acidity: 5.39 g/L (Expressed in Tartaric Acid)

pH: 3.69

Residual Sugar: 1.96 g/L

VINEYARD.

This wine comes from the upper part of our vineyard in Pumanque, one of the areas closest to the Colchagua coast. The vineyard was planted in 2002 with a VSP trellis system with a density of 4,600 pl. / ha. The red soils of granite origin are of medium depth and have good drainage and an ideal clay content. The sea breezes have an important effect on cooling the vineyards achieving a slow maturity at the end of the season.

WINEMAKING DETAILS.

The grapes picked from our estate vineyards. Alcoholic fermentation was carried out in stainless steel tanks at 24° - 27° C. The total maceration period was between 14-22 days. The blend was aged in French oak barrels for a period of 14 months and in stainless steel tanks.

TASTING NOTES.

Our Cabernet Franc has a deep ruby red colour. It shows aromas of black and red berries fruit, cedar notes and tobacco. Elegant and well-structured, perfect balance and with a lingering finish.