



CABERNET SAUVIGNON / CABERNET FRANC · 2021



CARMEN

SINCE 1850

Gran Reserva

VINTAGE: 2021

VARIETAL COMPOSITION: 85% CABERNET SAUVIGNON, 15% CABERNET FRANC
GROWING AREA: MAIPO ALTO VALLEY

TECHNICAL DETAILS

Alcohol content: 13.5 % vol.
Total acidity: 5.4 g/L (Expressed in Tartaric Acid)
pH: 3.7
Residual Sugar: 3 g/L

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 vineyard occupies the moderate slope and the flat area at the outlet of the valley spreading over the main alluvial plain. The vineyard is lying over quaternary alluvium in the eastern part, quite flat, and colluvium in the western part, gently sloping.

WINEMAKING DETAILS.

The grapes are picked during the cool hours of the morning from our estate vineyards. Alcoholic fermentation occurs in stainless steel tanks at 24° - 27° C. The total maceration period was between 14-22 days with a gentle extraction regime. The total blend was aged in French oak barrels for a period of 14 months and in stainless steel tanks.

TASTING NOTES.

Our Carmen Gran Reserva Red Blend is a deep and intense ruby-red color. The nose presents aromas of black currants, blackberries, violets and elegant herb notes. The palate has a generous tannic structure that is balanced with a smooth texture, it finishes with a vibrant and fruit driven aftertaste.