



CARMEN

SINCE 1850

Gran Reserva

ROSÉ

Vintage: 2020

Varietal Composition: 85% Cinsault, 15% Carignan

Growing Area: Maipo Alto Valley and Maule Valley

Vineyard:

Cinsault comes from our Alto Jahuel vineyard, which is located in the southern suburbs of Santiago, at the foot of the Andes mountain range. It is 5-6 kilometers south of the Maipo River in an area surrounded by high hills and small mountains with angled rather than rounded contours. The vineyard is planted on the alluvial plane.

The Carignan, on the other hand, comes from the Maule valley, from old vines dry farmed. The soils are of granitic origin with clay content between 12-23% giving the vines a perfect balance between water retention and drainage.

Vinification Details:

The grapes were hand harvested and carefully brought to the winery. The bunches were pressed to avoid color extraction. We separate the different levels of color to find a very pale pink. Both varieties were mixed prior to fermentation, which was at low temperatures to preserve aromas, between 13 and 14 °C.

At the end of the alcoholic fermentation, it was kept in its fine lees for 3 months.

Winemaker's comment:

Our Carmen Gran Reserva Rosé has a pale pink color. The nose presents aromas of fresh strawberries, soft and elegant white flowers. On the palate it is fresh and vibrant, with good volume and a long finish.

Technical Details:

Alcohol: 12,5 % vol.

Total Acidity: 6,27 g/L (expresada en ácido tartárico)

pH: 3,1

Residual Sugar: 2,3 g/L

