



CARMEN

SINCE 1850

VINTAGES BLEND

• LIMITED EDITION •

CABERNET SAUVIGNON

MAIPO, CHILE



Viña Carmen, the first Chilean winery, has a 168-year history, and it stays relevant by constantly seeking out innovations. Incorporating new varieties, new brands, and new valleys are the core ingredients of our day-to-day passion for winemaking. So, if reinvention is our core value, why not reinvent the traditional blend? That is how Carmen Vintages Blend begins, as an innovation searching for the identity of the Cabernet Sauvignon and showing the typicity from the Maipo Valley, leaving behind a specific harvest condition. This exclusive blend is the result of a careful selection that merges different vintages of a single variety.

BLEND: 75% Cabernet Sauvignon 2016
10% Cabernet Sauvignon 2015
7,5% Cabernet Sauvignon 2014
7,5% Cabernet Sauvignon 2013

GROWING AREA: Alto Jahuel, Maipo Valley

ALCOHOL CONTENT: 14,0 %Vol
RESIDUAL SUGAR: 6 g/l
pH: 3.7
TOTAL ACIDITY: 4.9 g/l

HARVEST AND PRODUCTION:

The grapes were handpicked from our estate vineyards, located over the best alluvial terraces in Alto Maipo by the Andes mountains. Extremely concentrated grapes are the result of old vineyards yielding around 8 ton/ha.

Before fermentation the grapes are cold macerated for 10 days at 4°C, to ensure maximum retention of primary fruit aromas and to maximize colour extraction. Alcoholic fermentation was carried out in stainless steel tanks at 28° - 29° C. The total maceration period was of 35 days. The total blend was aged in French oak barrels for a period of 12 months, malolactic fermentation occurred naturally in barrels.

The blend is composed by 4 different vintages, so it has wines that went through barrel for 48 months, 36 months, 24 months and 12 months. This provides the blend a deep complexity.

WINEMAKER'S COMMENTS:

Our Vintages Blend is a deep and intense ruby-red in color. The nose presents aromas of black currants, blackberries, and licorice with smooth, elegant cedar notes. The palate is very rich and generous yet fresh and vibrant at the same time. The wine has abundant fruit and firm tannins that lend structure and depth.

AGEING POTENTIAL: 8-10 years