

RESERVA

1850
PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

CARMEN PREMIER CARMENERE 2018

VINTAGE 2018

VARIETAL COMPOSITION 90% Carmenère, 10% Carignan

GROWING AREA Colchagua Valley

WINEMAKER'S COMMENTS

Carménère is a representative wine of this emblematic variety of Chile, aromatically dominated by red and black fruits and spices. On the palate the silkiness of its tannins and depth make it very easy to drink and at the same time very versatile to pair a great diversity of foods.

VINIFICATION

Grapes harvested in May are destemmed and crushed, alcoholic fermentation (yeasts) begins at temperatures between 25 to 28 ° C (80 ° F) with open pumpovers. Once the alcoholic fermentation is finished, the wines are racked and the skins are pressed.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13.6% vol.

TOTAL ACIDITY: 4.69 g/l (Expressed in Tartaric Acid)

pH: 3.74

RESIDUAL SUGAR: 2.87 g/l

AGEING POTENTIAL: 5 years

FOOD PAIRING:

Lamb, mature cheeses, bolognesa pasta, chicken and stews.



CARMEN
SINCE 1850