

RESERVA

1850
PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

CARMEN PREMIER CABERNET SAUVIGNON 2018

VINTAGE 2018

VARIETAL COMPOSITION 100% Cabernet Sauvignon

GROWING AREA Central Valley

WINEMAKER'S COMMENTS

It's a deep and intense ruby-red in color. Notes of red and black fruits predominate on the nose with the touch of spice that is typical in Cabernet, plus the aromas of vanilla, cloves, and tobacco that come from the oak. Sweet, elegant, and smooth tannins lend depth to the well-rounded palate and lead to a fresh, fruity, and juicy finish.

VINIFICATION

The grapes were handpicked during the month of April. They were destemmed, crushed and cold macerated during 5 days for color extraction and fermented at 24°-28 °C (75°-82°F), depending on the lot and zone of origin. 10% oak was used during fermentation to help set the color and stabilize the wines. Once the alcoholic fermentation was completed, 20% of the wine was aged in French oak for 8 months to lend sweetness and increase complexity.

TECHNICAL DETAILS

ALCOHOL CONTENT: 12.8% vol.

TOTAL ACIDITY: 5.03 g/l (Expressed in Tartaric Acid)

pH: 3.66

RESIDUAL SUGAR: 3.96 g/l

AGEING POTENTIAL: 5 years

FOOD PAIRING:

Ideal with red meat, pork, spicy sauces and cheese soufflés.



CARMEN
SINCE 1850