

RESERVA

1850  
PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

## CARMEN PREMIER MERLOT 2018

VINTAGE 2018

VARIETAL COMPOSITION 100% Merlot

GROWING AREA Colchagua Valley

### WINEMAKER'S COMMENTS

Our Reserve Merlot has a deep inky purple colour. The wine has an appealing nose of blackberry, confectionery, kalamata olives and white pepper. The wine is well integrated between with fine-grained tannins and ripe clean fruit. This wine shows elegance and balance providing a soft bouquet with vivid flavours.

### VINIFICATION

This Merlot comes from our Vineyards in the Colchagua Valley, sub appellations of Lolol, Pumanque, Marchigue and Apalta. The geographic differences of these sub appellations add complexity and freshness to the final blend. The grapes were carefully selected before crushing. A period of cold maceration at 4°-5°C took place for 7 days bringing retention of primary aromas and intense colour. Fermentation occurred in stainless steel tanks at 25°C with selected yeasts. Malolactic Fermentation took place naturally. 80% of the wine was aged in French and American oak barrels for 9 months. After bottling, the wine was aged for an additional 2 months before release.

### TECHNICAL DETAILS

ALCOHOL CONTENT: 13.0% vol.

TOTAL ACIDITY: 5.2 g/l (Expressed in Tartaric Acid)

pH: 3.47

RESIDUAL SUGAR: 2.94 g/l

AGEING POTENTIAL: 5 years

### FOOD PAIRING:

Ideal with fatty fish such as salmon, also with pasta and red meat.



CARMEN  
— SINCE 1850 —