

RESERVA

1850 PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

CARMEN PREMIER PINOT NOIR 2018

VINTAGE 2018

VARIETAL COMPOSITION 100% Pinot Noir

GROWING AREA Leyda Valley

TASTING NOTES

This Pinot Noir has a pale ruby colour. The nose has fresh plums, black cherry, soft sweet spices, cinnamon, mocha and earthy notes. Complex and balanced our Reserva Pinot Noir has a great character with hints of coffee and nutmeg. The wine feels elegant and persistent.

WINEMAKING DETAILS

All the grapes were handpicked and carefully transferred into the winery. The grapes went through a delicate selection process prior destemming and crushing. The must was cold macerated for 12 days at 4°C to maximize primary aromas retention. Fermentation was carried out in open tank fermenters at 22 -24°C. The gentle extraction programme with manual pigeage ensures intense deep flavors and a soft mouth feel. The wine was racked into French oak barrels ranging from new, second and third year old. Malolactic fermentation occurred naturally in barrels. The wine was aged for 10 months in barrels. Once bottled the wine was further aged in bottle for 2 months prior to its release.

TECHNICAL DETAILS

ALCOHOL CONTENT: 13,4 % vol.

TOTAL ACIDITY: 4.5 g/l (Expressed in Tartaric Acid)

pH: 3.68

RESIDUAL SUGAR: 3.8 g/l

AGEING POTENTIAL: 5 years, drink young to enjoy the fruit.

FOOD PAIRING:

Ideal with seasoned salads, fish with creamy and spicy sauces, poultry and Japanese food. Serve as an appetizer with all kinds of cheeses and dried fruits.



CARMEN
SINCE 1850