



# CARMEN

SINCE 1850

## VINTAGES BLEND II



Viña Carmen, Chile's first 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 began, as an innovation to combine the best vintages of Carmen Cabs from Maipo in a single wine. This exclusive blend is the result of a careful selection that merges the best expressions from our latest vintages.

### Blend:

- 75% Cabernet Sauvignon 2017
- 10% Cabernet Sauvignon 2016
- 10% Cabernet Sauvignon 2015
- 5% Cabernet Sauvignon 2018

**Growing Area:** Alto Jahuel, Maipo Valley

**Alcohol Content:** 14.5 %Vol

**Residual Sugar:** 6 g/l

**pH:** 3.58

**Total Acidity:** 5.03 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 where malolactic fermentation occurred naturally.

The blend is composed by four different vintages providing great 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