



  
**CARMEN**  
CHILE  
DESDE 1850

**LATE HARVEST**

**2019**

**Varietal Composition:** 60% Sauvignon Blanc, 20% Semillon, 20% Gewurztraminer

**Region:** Central Valley

**Winemaker's Comments** .....

Wine of intense golden yellow color as a result of the long ripening of the grapes in the vineyard. This Late Harvest is a wine with aromas of very ripe fruit with floral tones characteristic of the varieties that make it up. On the palate it has a balanced sweetness with a soft acidity, leaving a long and pleasant round finish. Excellent to drink cold in the company of desserts or on hot afternoons.

**Winemaking Details**

The grapes are harvested at the end of May in order to achieve high concentrations of sugar and maximum ripeness of the fruit and its aromas. After pressing, it is fermented at temperatures between 14 and 16 ° C. After fermentation, this wine is gently filtered prior to bottling.

**Technical details:**

pH: 3.46  
Total Acidity: 4.26 g / l (exp. In Tartaric Acid)  
Alcohol: 11.7% Vol  
Residual Sugar: 77.77 g / l

**Aging Potential:**

1-2 years

**Wines and Food**

Ideal with ripe cheeses and desserts.