

— F I N C A —
PATAGONIA
— C H I L E A N W I N E R Y —

VARIETAL

DESCRIPTION

VARIETY: Carménère
APPELLATION: D.O. Valle Central
WINEMAKER: Claudio Gonçalves
BOTTLING: Estate bottled
ALCOHOL: 13,5°

VINEYARDS

The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so to produce concentrated and elegant wines.

CLIMATE

The Villa Alegre region of Chile has a Mediterranean-style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and color concentration.

VINIFICATION

The Carménère grapes were harvested by hand at the end of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. . Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

NOTES FROM OUR

WINEMAKER

Our Carménère has an intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Its tannins are sweet and velvety. It matches soft, red meats, poultry and soft cheeses.

RECOMMENDED

SERVING

TEMPERATURE 16-17°C

