

# WINE NOTES

## GRAN RESERVA CARMÉNÈRE

Wine  
Gran Reserva de los Andes, Carménère

Vintage  
2006

Grape  
Carménère

Valley  
Maipo

Harvest  
Hand picked in containers of 12-14 Kg.

Alcoholic Fermentation  
Last Between 10 to 12 days at temperatures between 26-28°C

Aging Process in Barrels  
Twelve months in French Oak

Aging Process in Bottle  
Twelve Months

Tasting Notes

Color

Intense, clean and pure Ruby

Aroma

Complex and intense with aromas of species, menthol, well balanced and mature

Palate

Good structure and, ripe and round tannins, very persistent

Food Pairings

Any kind of red meats, perfect to accompany ripe and strong flavored cheese

Cellaring potential

Best during the first 4 to 6 years kept at 14-16°C



*Brilliant*, *Spices* STRUCTURE AROMAS *Tannins* BODY