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# Columbine Special Reserve

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CARMENERE 2013

## COMPOSITION

- Carmeneré 100%

## HARVEST INFORMATION

- Origin Colchagua Valley
- Date May 01th to 15th
- Yield 8 tons/hectare
- Harvest method Hand picked

## WINEMAKING

- Destemming 100%
- Fermentation period 7 days
- Fermented in Stainless steel tank
- Aging 12 months French oak barrel

## TASTING NOTES

This reserve Carmeneré is cherry red with bright, deep violet tints. The nose offers aromas of white pepper, dill, nutmeg and red fruits such as blackberries, mixed with soft notes of vanilla from French oak aging. The palate provides silky round tannins and buttery notes, which enhance the fruit. The acidity is balance in this full-bodied making it a good candidate for cellaring and beef stews or Chilean food like empanadas and pastel de choclo. Recommended serving temperature between 16-18°C.

## CHEMICAL ANALYSIS

- Alcohol 14.4 % by volume
- pH 3.55
- Total acidity 5.00 g/L expressed in Tartaric acid
- Residual sugar 2.60 g/L