





Columbine Special Reserve

CARMENERE 2014

COMPOSITION

- Carmenerre 100%

HARVEST INFORMATION

- Origin Colchagua Valley
- Date April 15th to 30th
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100%
- Fermentation period 10 days
- Fermented in Stainless steel tank
- Aging 12 months French oak barrel

TASTING NOTES

This reserve Carmenerre has a cherry red color with violet, deep dyes. The nose offers ripe black fruit such as blackberries and currant notes, and spicy pepper mixed with soft notes of vanilla, coconut and butter enabled by French oak aging. The palate is persistent and round with soft gentle tannins. Its acidity and breath in the mouth in the mouth make this wine a good candidate for cellar aging.

Ideal served with beef stew, corn pie, mature cheese or spicy. Recommended serving temperature between 16-18°C.

CHEMICAL ANALYSIS

- Alcohol 13.9% by volume
- pH 3.44
- Total acidity 5.40 g/L expressed in Tartaric acid
- Residual sugar 1.30 g/L