



Columbine Special Reserve

CARMENERE 2007

COMPOSITION

- Carmenerre 100%

HARVEST INFORMATION

- Origin Colchagua Valley
- Date April 22nd
- Yield 8 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 10 days
- Fermented in Stainless steel tanks
- Aging 12 months in French barrels

TASTING NOTES

Ruby red in color, with aromas of ripe black fruits and hints of white pepper, tobacco, leather and chocolate. The taste evidences a balanced but complex structure, integrating the fruit and oak. The long finish adds to the overall

CHEMICAL ANALYSIS

- Alcohol 14.4% by volume
- pH 3.56
- Total acidity 5.26 g/L expressed in Tartaric acid
- Residual sugar 2.9 g/L