



Columbine Special Reserve



CARMENERRE 2012

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 tanks
- Aging 12 months in French oak barrel

TASTING NOTES

Our reserve Carmenerre has a deep ruby red color. The nose offers aromas of intense black pepper, nutmeg and dark fruits such as blackberries and ripe blueberries along with a touch of vanilla from gentle French oak aging. The palate reveals notes of spices and ripe fruit accompanied with soft round tannins. The wine's balanced acidity and robust body make it a good candidate for cellar aging. Ideal with mature cheese, legumes and meat dishes. Serve at 16-18° C.

CHEMICAL ANALYSIS

- Alcohol 14.0% by volume
- pH 3.55
- Total acidity 5.18 g/L expressed in Tartaric acid
- Residual sugar 2.28 g/L

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