



MIRADOR SELECTION

CARMENERE 2009

COMPOSITION

- Carmenerre 100%

HARVEST INFORMATION

- Origin Colchagua Valley
- Date Middle of May
- Yield 10 tons/hectare
- Harvest method Hand picked

WINEMAKING

- Destemming 100 %
- Fermentation period 8 days
- Fermented in Stainless steel tanks
- Aging 8 months in French oak barrels

TASTING NOTES

A deep violet in color, one is presented with delicious aromas of red fruit, black pepper, coffee and toast. The palate is generous, but soft with great structure. Its round, balanced tannins followed with a clean finish make this wine approachable and easy to drink.

CHEMICAL ANALYSIS

- Alcohol 13.5% by volume
- pH 3.37
- Total acidity 5.62 g/L expressed in Tartaric acid
- Residual sugar 2.7 g/L

