



Carmenerre 2009

Variety: 90% Carmenerre / 10% Cabernet Sauvignon.

Origin: D.O. Peumo - Rapel Valley.

Soil: Deep, clay loam soils on riverbank terraces formed from alluvial material swept down the Cachapoal River.

Climate: Mediterranean with a long dry season whose warm daytime temperatures, especially in spring and autumn, are moderated by the influence of the nearby Cachapoal River and Rapel Lake.

Aging: In French and American oak barrels for 13 months.

Alcohol: 14,5%

PH: 3,4

Winemaker's Notes:

This deep purple-red Carmenerre shows intense notes of dark fruits, bilberries, damson plums, chocolate and white pepper. Concentrated and well structured, with soft and sweet tannins.