



## SINGLE VINEYARD CARMENERE 2016



### VITICULTURE

VINEYARD SOURCE: EL PEÑASCO VINEYARD, VALLE DEL LONCOMILLA  
 SOIL TYPE: STONY ALLUVIAL-COLLUVIAL  
 CANOPY MANAGEMENT: VERTICAL SHOOT POSITIONING  
 CLIMATIC DATA: SUBHUMID MEDITERRANEAN WITH 750MM RAINFALL DURING WINTER

### ANALISIS

VARIETIES :95% Carmeneré  
 5% Petit Verdot  
 ALCOHOL DEGREE :14%  
 TOTAL ACIDITY :5.1 g/L  
 RESIDUAL SUGAR :2.7 g/L  
 Ph :3.59  
 MALOLACTIC FERMENTATION :100%

### TASTING NOTES

Single Vineyard Carmeneré has an intense red purple color. With a complex bouquet that combines fresh black fruits and spicy notes. Black pepper and graphite nuances are complemented by delicate notes of oak. On the palate it presents cedar, black tea and leather flavors, mingled to perfection with toasted wood, vanilla and dark chocolate. Medium body and a long and balanced ending.

### WINE AND FOOD

Serve with pastas with pesto sauce, roastbeef, lamb and spicy pork dishes. Also try with full-flavored cheeses such as Roquefort, Brie, Camembert. It is ideal with roasted deer, duck, pasta variety and smoke cheeses.

### WINEMAKING TECHNIQUES

HARVEST:	The grapes were harvested and immediately refrigerated at temperatures between 12 and 16 °C.
CRUSHING:	The grapes are crushed in a roller crusher. The fermentation tank is filled with the crushed grapes.
COLD MACERATION:	The crushed grapes are benefit from contact between the juice and the grape skins for 48 to 72 hours in low temperature (under 15 °C). This technique, increases the aromatic extraction and the color extraction.
INOCULATION:	The juice is then inoculated with a selected pure yeast culture.
FERMENTATION:	Fermentation is carried out between 26 and 28 °C during 8 days.
COLOR EXTRACTION:	Pumping over by taking the juice from under the cap of skins and irrigating the skins in an intermittent manner.
POST. FERMENTATIVE MACERATION:	The wine is left on skins for three weeks after fermentation has finished or when our winemaker considers that the required amounts of color, flavor and tannin have been extracted.
MALOLACTIC FERMENTATION:	During post - fermentative maceration stage, the wine undergoes malolactic fermentation for action of Leuconostoc oenos Bacteria. This bacteria is endemic in our vineyard, and its addition is not usually required, and malolactic fermentation usually occurs naturally.
RAKING:	After malolactic fermentation, the wine is allowed to settle and is then raked under carbon dioxide protection (CO <sub>2</sub> ) to remove the gross lees. At racking, sulphur dioxide is added to provide between 20 and 35 milligrams per liter free.
OAK MATURATION:	100% of the wine is stored in French Oak Barrels ( 50% first use, 25% second use, 25% third use). Time of storage is usually 12 months. Temperature of storage is in the range of 15 to 18°C
FINING:	To remove phenolics and bitter tannins is used Egg- white or albumen. Finally, the wine is filtered with diatomite earth.
COLD - STABILIZATION:	This wine wasn't cold-stabilized to preserve his exceptional quality.
BOTTLING:	The bottling is carried out in Monoblock GAI, with inert gas protection. Before the filling, the wine is filtered with Pad filtration.

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