

GRAN RESERVA

LA MISIÓN

CARMENÈRE

D.O MAIPO VALLEY-ANDES, CHILE
2016

92% Carmenère

8% Cabernet Sauvignon

Chile is the only country that grows Carmenère vines engrafted. This vine stock originated from Bordeaux, from where it has almost completely disappeared, has been rediscovered in Chile a few years ago. Our Carmenère vineyards are located in San Luis de Pirque, in the Maipo Valley.

Winemaking note

Our Carmenère wine is elaborated in little tanks in which are held 6,000 to 7,000 kilos of grapes. The pre-fermentation lasts four days in order to obtain optimum extraction of color and increase the fruit character. The fermentation process involves a pumping over twice a day, and temperatures are strictly controlled and remain under 30°C. Post fermentation maceration lasts three weeks, to achieve good levels of tannins. It is followed by a malolactic fermentation, and then is aged twelve months in French oak barrels from various forests and makers, allowing a greater complexity.

Tasting Note

Living up to its expectation of a fine aging wine, this Gran Reserva Carmenère from the 2014 vintage is even more surprising! It possesses an intense purple color and on the nose it has a great complexity of red pepper (characteristic of this grapes, particularly enhance this vintage),

wild black berries with aromas of earth, smoky wood and violets. On the palate, the attack subtle and generous, the tannins are velvety and persistent. The qualities of this well structured Carmenère are enhanced with several years of aging in the bottle.

Pairing

Portuguese salt cod, or any spicy food. Try thai, mexican or sichuanese. (Maritza Martinez, WFC).

Technical information

- **Harvest date:** *Early May*
- **Harvest method:** *Manually*
- **Production:** *14,000 bottles*
- **Alcohol degree:** *13,9% Vol.*
- **Residual sugars:** *2.20g/l*
- **pH:** *3.58*
- **Total acidity:** *3.47 g/l*
- **Field:**
- **Altitude:**
- **Soil:**
- **Medals:**

