

## ■ FOUNDER'S COLLECTION - CARMÉNÈRE



### ORIGIN

Colchagua Estate, Colchagua Valley.

### VINEYARDS

**Soils:** These are sedimentary soils of medium texture and are loamy to loamy-clayey and well-drained. The land is flat, deep and fertile, which makes it particularly appropriate for growing red varieties: Cabernet Sauvignon, Merlot and Carménère.

**Climate:** The climate is humid Mediterranean with moderately wet winters and dry, warm

summers with cool nights. This climate ensures the production of healthy grapes with a delicate texture and accentuated aroma. Average annual rainfall is 710 mm.

### WINEMAKING

**Reception:** The grapes come from 16 year-old vineyards and were hand-harvested in 500-kg bins. They were then destemmed and gently and carefully crushed. Prior to fermentation, the must was chilled and macerated with the skins at a temperature of 5° C for a period of 72 hours.

**Fermentation:** Fermentation took place in stainless steel tanks at temperatures which varied between 28° and 30° C for a period of 7 days. Then it was macerated with the skins for an additional 10 to 14 days.

100% of the wine was aged in French oak barrels for 12 months and then in the bottle for 8 months.

### PRODUCT DESCRIPTION

This is a gran reserva wine, made using 100% Carménère grapes which come from an exceptional terroir on our Colchagua Estate vineyards in the Colchagua Valley. The Carménère variety, originally from Bordeaux, France, disappeared in the nineteenth century and has now been rediscovered in Chile.

This wine is an intense ruby red colour with violet notes and has a mature aroma of red fruit and spices. This is a well-bodied wine. The palate is gentle, elegant and concentrated with good persistence. It is an ideal accompaniment to fish, pasta and white and red meat.

### WINEMAKER

Hernán Amenábar.

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