

## ■ SIBARIS RESERVA ESPECIAL - CARMÉNÈRE



### ORIGIN

Colchagua Estate, Maipo Valley.

### VINEYARDS

**Terrain:** The soil's origin is alluvial, with an average texture, loamy to sandy loam and well drained. The land is flat, of average depth and moderately fertile and is particularly appropriate for the culture of red wines such as Cabernet Sauvignon, Merlot and Carménère.

**Climate:** The climate is sub-humid Mediterranean. Winters are mild; summers are temperate and dry, with cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 350 mm.

### VINIFICATION

**Reception:** The grapes were harvested in 500-kilo bins. Once de-stemmed the grapes were carefully crushed. The juice was then placed in cold maceration, with skins, and left to soak at 5<sup>o</sup> C. for 72 hours.

**Fermentation:** The process took place in stainless steel vats, at temperatures ranging between 28<sup>o</sup> and 30<sup>o</sup> C. for a 7-day period. It was then placed in maceration with skins, for an additional 10 to 14 days.

This wine was stored in french and american oak barrels for eight months, for added structure and complexity.

### PRODUCT DESCRIPTION

Carménère is a French variety, originally from Bordeaux, which disappeared in Europe at the end of the XIX century and was rediscovered in Chile a few years ago.

This wine was made with selected 100% Carménère grapes grown in our Colchagua valley vineyards. After being carefully aged in oak casks, it was then bottled and stored in our cellars until it reached maturity. It has an intense ruby red colour with an exuberant aroma. Silky fine tannins give this wine superb structure and balance. It is very versatile and is ideal with all kinds of meats, pastas and fish.

### WINEMAKER

Hernán Amenábar.

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