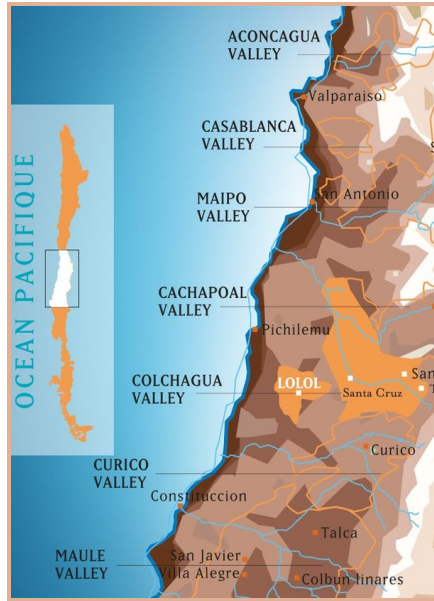


ARAUCANO RESERVA CARMENERE 2015



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VARIETY

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VINEYARD

Soil

Colluvial granite deep-lying soils that are well-drained and infertile.

Density

4550 vines/ha.

Climate

Oceanic (Pacific), which regularly brings morning mists and cool evenings.

Average age of the vines

12 years.

Yield

50 hl/ha.

Location

100% Colchagua.

TASTING NOTES

Deep crimson colour. Fresh and intense aromas of prune, white pepper, notes of the "garrigue" such as rosemary and thyme, and hints of eucalyptus predominate. The mid-palate is round with a dense tannic structure. The aromatic length is dominated by notes of red fruits adds contrast and complexity to this interesting wine.

SUGGESTIONS

Meats (pork filet, lamb), cheeses.

TEMPERATURE

16 - 18 °C

CONSUMPTION

2 - 4 years

WINEMAKING

Wine-growing

At the end of winter, during which rainfall was normal compared to the past 5 years which were dry, we began the season with full water reservoirs. The beginning of spring was dry and hot, which resulted in early vegetative development. Our biodynamic practices over the past few years have enabled us to maintain a very good level of quality. We harvested the Syrah grapes during the first days of April. The unusually hot month of March in Chile accelerated the ripening process. This vintage promises to be well-structured, with plenty of tannins and ripe aromas. The fact that the Lolol terroir is influenced by the ocean should enable us to maintain its acidity.

Harvest

Manual picking into small crates. Picked by vineyard plot. Double selection firstly on the bunch and then the grapes themselves are sorted.

Vinification

Chilling in a refrigerated room with gentle « foulage » in these chilled conditions for most of the grapes. Maceration on the skins for 25 days. Fermented in vat with regular pumping over.

Ageing

Malolactic in barrel. Regular stirring during a period of three months. Aged for ten months in french oak barrels of one wine.

THE VINTAGE

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