

KAWIN CARMENERE 2015

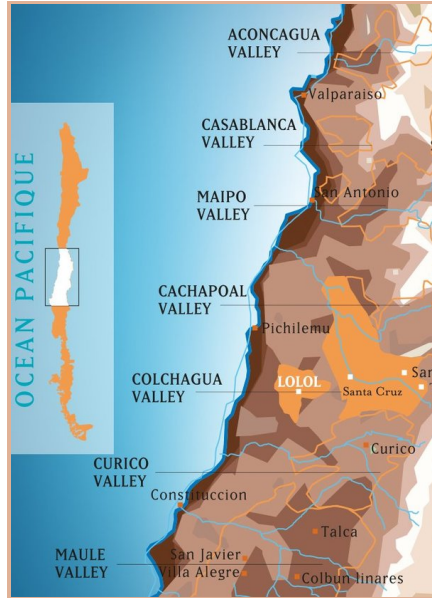


TASTING NOTES

Intense red color. Nose appealing: species with notes of red fruits and chocolate. Nice and soft tannins with touches of species.

SUGGESTIONS

Red and white meats. Quiche of peppers tomatoes and basil.



Grapes from different parts of the central valley.

VARIETY

100% Carménère

VINEYARD

Soil
Muddy ground

Density
4550 vines/ha.

Climate
Continental (Pacific) with marine influence that provides frequent morning mists and cool nights.

Average age of the vines
7 years.

Yield
12000 kg/ha.

Location

WINEMAKING

Harvest
Picking in boxes, selection by parcel.

Vinification
Concealed in concrete and stainless steel tanks. 25 day film maceration.

Ageing
Bottled in our cellar.

THE VINTAGE

The beginning of this 2015 vintage started with a dry and hot spring, which resulted in early vegetative development. The harvesting of Sauvignon grapes ended on the 28th February: the earliest vintage in ten years. Our biodynamic practices over the past few years have enabled us to maintain a very good level of acidity. We are producing a highly complex wine with a combination of fruity notes (pineapple, lychee) and floral notes (boxwood, blackcurrant flowers), all of which are bound by a great deal of minerality. To the palate, it is perfectly balanced and very unctuous, with a very mineral finish.