

# WINE NOTES

## RESERVE CARMÉNÈRE

Wine  
Reserve Carménère

Vintage  
2008

Grape  
Carménère

Valley  
Maipo

Harvest  
Hand picked in 12-14 Kg. containers then changed to 450 Kg. bins where the grapes are taken to the cellar

Alcoholic Fermentation  
Between 7 to 10 days at temperatures between 26-29°C

Aging Process in Barrels  
Eight months in American Oak (100%)

Aging Process in Bottle  
Eight Months

Tasting Notes

Color

Intense violet color

Aroma

Spices, balsamic notes, vanilla and hues of fresh mint

Palate

Concentrated tannins that are sweet but firm, with a nice finish

Food Pairings

Italian food, Chinese food, turkey and a wide variety of meats

Cellaring Potential

Best during the first 3 to 5 years kept at 14-15°C



*Brilliant* Spices STRUCTURE AROMAS *Tannins* BODY