

GRAND RESERVE CARIGNAN

D.O MAULE VALLEY | ALC: 14.5% | ACID: 5.3 G/L | RESIDUAL SUGAR: < 4 G/L

TASTING NOTES

COLOUR | Light ruby color with elegant violet highlights.

AROMA | Intense notes of raspberries, baking spices, tobacco leaves, cloves and leather aromas.

PALATE | Full body, juicy with medium high acidity, velvet and round tannins with long lasting after taste.

FOOD PARING | Excellent companion for rib eye, roasted lamb and chocolate desserts.

SERVING SUGGESTION | 15°C to 18 °C.

WINEMAKING & VINEYARDS

WINEMAKING

HARVEST | 50% Mechanical 50% Manual.

VINIFICATION | Starting from 20 - 25 days with cold pre-fermentative maceration for four days at less than 10°C. Traditional pumping-over extraction, later the fermentation starts with active dry yeast at 25° C- 28°C and begins its aging process, the yield is divided 60% aging during 12 months and the other 40% aging during 15 months, both in French and American new and used oak barrels that result in very subtle secondary aromas. Finally, it's blend in stainless steel before bottling.

VINEYARD

ORIGIN | Our wines come from the Maule (Alquihue) Valley, a unique valley for the creation of wines. Providing with the warmth and fertile soils and a cool climate which helps to preserve the highest acidity of the wine. Maule Valley provides ideal terrain for the production of elegant wines.

CLIMATE | Cool temperature climate with a Mediterranean rainfall regime, moderately warm summers (influence of the Andes Mountains) and very rainy winters. Vineyards are located slightly closer to the Pacific Ocean and therefore receive coastal breezes that help keeping cool temperatures during summer.

