

Las Mercedes

Singular



CARMÉNÈRE 2013

TASTING NOTES

Brilliant red with violet notes.

It has ripened fruits aromas with a hint of herbal notes such as cayenne, with soft dark chocolate notes.

Very fruity with some notes of coffee at the end because of the aging. Very pleasant in mouth, with good structure, medium body and well balanced.

Enjoy with all kind of red meats, lamb, steak, rabbit, barbecues, etc. Also with ripen cheeses.

Aging potential: 4 years or more.

The perfect temperature for serving is at 16-18°C.

DESCRIPTION

Vintage	: 2013
Valley	: Maule
Blend	: 100 % Carménère

VINEYARD

Land	: Las Mercedes, 54 Kms. from Pacific Ocean, 61 MASL
Block	: 37
Soil	: Mostly loamy clay soil with a gravelly layer made up of angular rocks
Yield	: 9.000 to 10.000 kg/ha
Harvest	: Mechanical harvest with grape selection during first week of may

VINIFICATION

Fermentation	: In stainless steel tanks between 26-28 °C during 12 days
Hot maceration	: 10-12 days
Aging	: 70% on second use French oak

TECHNICAL DATA

Alcohol	: 13,7
Ph	: 3,55
Residual sugar	: 2,43
Total acidity	: 3,29