



**SINGLE VINEYARD CARMENERE**  
**VINTAGE 2005**

**Chief Winemaker** Marcelo Retamal  
**Winemaker** Felipe Müller  
**Wine Advisor** Adriana Cerda  
**Grape Variety** 100% Carmeneré

**Apellation** Maipo Valley. These grapes come from our own vineyards in the Maipo Valley. This area has high temperature during summer time, going down during March and April. The production for the elaboration of this wine was 1,5 kg per vine, achieving a wonderful concentration and terroir expression.

**Soil** The soil is alluvial with its origin around 700 years ago (older terrace) during the Holocene in the Quaternary Era. The soil profile is a mix of sand, clay and gravel of different sizes, with a very deep rooting system. It is conducted in a vertical shoot system, and it is pruned in Double Guyot. The very strict canopy management is essential in Carmeneré in order to get rid of the typical herbaceous aroma associated with the variety.

**Production** Hand picking of the grapes started on May 15. Cold maceration was then carried out for 5 days at 8°C; afterwards alcoholic fermentation took place in stainless steel tanks for 12 days, at strictly controlled temperatures between 25° and 28°C, where we achieved an excellent extraction and concentration of the tannins.

**Ageing** The wine was kept in french oak barrels for 12 months.



Deep red almost black colour with hints of violet, this Carmeneré is gorgeous on the nose. Elegant, ripe and complex, plenty of chocolate, spices, pure black and red fruit aromas. On the palate is thick and rich, full bodied with vivid and well defined flavors of cherries and black chocolate. Silky texture and seductive wine with a long and elegant finish.

**Cellaring Recommendations**

Up to 6 to 8 years

**Suggestions**

Ideal served at 16°C, with lamb and other rich meat, also with pasta, but is great to enjoy it on its own.

***BEST CARMÉNÈRE, according to Guía de vinos de Chile 2007***

***GOLD MEDAL in 4th Annual Wines of Chile Awards***

