

MAQUIS CARMÉNÈRE 2009

VARIETY

Carménère 100%

VINEYARD

This wine was made out of grapes produced at a vineyard block planted in between the Chimbarongo Creek and the Tinguiririca River in the Maquis Estate that is set in the heart of the Colchagua Valley. The three meter deep, alluvial soil with 30% clay content contribute in producing carménère grapes with excellent volume, complex aromas and great depth.

2009 VINTAGE

This Carménère was picked the first week in March due to a long dry summer with temperatures almost 3°C higher than average. The grapes showed a good balance of freshness and concentration.

WINEMAKING

- 100% hand picking and sorting of clusters and grapes.
- Cold maceration at 9°C for 7 days.
- Fermentation temperatures at 22°C to 25°C, in stainless steel tanks.
- Total maceration time of 21 days (including cold soak and alcoholic fermentation).
- Malolactic fermentation in stainless steel tanks.
- 50% of the wine was aged for 12 months in second and third use French oak barrels.

PICKING DATES

Carménère: Early March

ANALYSIS

Å:14% | RS:2,27g/L | TA: 3,12g/L | VA: 0,58g/L | pH:3,80

