

Old-vine, dry farmed Riesling and Carignan from winemaker
Adriana Cerda of Chile's Maule Valley



MELI

Meli Carignan 2014

Variety: Carignane 90%, Cabernet Sauvignon 10%
Valley: Maule

VINEYARDS, VINIFICATION AND AGING

Training System: Trellis
Pruning: Double Guyot
Yield: 7 ton/ Ha
Harvest: By hand
Date of Harvest: Beginning of May
Pre-fermentation Maceration: Yes
Fermentation: Traditional In stainless steel tank with native yeast for 1 week at 25°C
Aging: 10% of the wine was aged in old barrels for 10 months and 90% of the wine in stainless steel tanks

ANALYSIS

Alcohol: 14%
Residual Sugar: 1.69 g/L
Total acidity: 4.99 g/L
pH: 3.52

TASTING NOTES

Color: Intense violet red.
Nose: Notes of tobacco, macerated cherries and strawberries, slight hints of chocolate
Palate: Fruity, rich acidity. Flavors of tart cherry and currant jelly.



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