



# MELI



## Dueño de la Luna Carignan 2012

Variety: Carignane 100%

Valley: Maule

### VINEYARDS, VINIFICATION AND AGING

Training System: Trellis

Pruning: Double Guyot

Yield: 4 ton/ Ha

Harvest: By hand

Date of Harvest: Middle of May

Pre-fermentation Maceration: Yes

Fermentation: Traditional In stainless steel tank with native yeast for 1 week at 25°C

Aging: 1 year in stainless steel tank and 6 months in old french barrels

### ANALYSIS

Alcohol: 14,5%

Residual Sugar: 2,45 g/L

Total acidity: 6,40 g/L (Tartaric acidity)

pH: 3,55

### TASTING NOTES

Color: Deep ruby red with violet hints.

Nose: Blackberries and plums. Very intense and expressive.

Palate: Soft and velvety mouth, with firm tannins and well-equilibrated acidity. Berries and chocolate are melt in the palate.



Imported by  
GLOBAL VINEYARD IMPORTERS  
BERKELEY, CA 510-527-5877  
WWW.GLOBALVINEYARD.COM