

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



# MELI

## Meli Carignan 2011

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 7 months and 90% of the wine in stainless steel tanks

### ANALYSIS

Alcohol: 14%  
Residual Sugar: 2.59 g/L  
Total acidity: 5.09 g/L (Tartaric acidity)  
pH: 3.58

### TASTING NOTES

Color: Deep ruby red with cherry hues.  
Nose: Spicy with hints of coffee, black fruits and chocolate with pleasant light earthy notes.  
Palate: Unctuous mouthfeel, medium bodied and soft. Fine tannins. Cherry and plum flavors are well-integrated with the lively acidity and long.



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