

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



# MELI

## Meli Carignan 2012

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: 2.19 g/L  
Total acidity: 3.33 g/L (Tartaric acidity)  
pH: 3.59

### 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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