



ALBAR AMAR

CARMENERE
2018



COMPOSITION

Carmeneré 100%

HARVEST INFORMATION

- Origin: Valle Central - Chile
- Date: Second half of April
- Yield: 14 ton / ha
- Harvest method: Hand picked

WINEMAKING

- Destemming: 100 %
- Fermentation period: 10 day
- Fermented in: Steel Tanks
- Aging: No

TASTING NOTES

This Carmeneré of intense lilac red color with pink edges, shows on the nose cherry notes, violets, some anise and soft touches of green paprika. Persistence and medium body is pleasant with sweet and soft tannins. In the mouth is fresh with rich acidity, spicy, finding soft notes of cherry, cream and vanilla. Ideal to match pasta, risottos and pot roast.

CHEMICAL ANALYSIS

- Alcohol: 13.7 % vol. / vol.
- pH: 3.57
- Total acidity: 5.50 g/L (Ácido tartárico)
- Residual sugar: 3.4 g/L