



## CARMENERE GRANDE RESERVE 2016

At Los Vascos, generation after generation, we dedicate ourselves to caring for our vineyards and orchards, preserving our unique ecosystem. We are committed to our land and to the well-being of our rural community. Together, we cultivate to sow the future.



### VINTAGE SUMMARY

This year was particularly normal in terms of conditions. A rainy winter was followed by a spring that brought warm days, with average temperatures of 33°C, and cold nights. The summer months proved ideal for this grape variety, with very high temperatures of up to 39°C which, combined with good canopy and water stress management, helped the grapes to develop the harmonious, elegant tannins for which the variety is renowned.

Carmenère is one of the last varieties to be picked. The harvest started on April 29, with the young vines planted on hillsides, and finished with the older vines on May 12.

### WINE MAKING SCHEME

The grapes were handpicked and carefully sorted at the winery. Fermentation took place in stainless steel vats under controlled temperature conditions, with pumping over to extract the distinctive aroma, color and flavor components of this variety.

12 months in French oak barrels (20% new, 30% second use, and 50% in vats)

Alcohol Content: 14% vol.

Bottling date: October 2017

### TASTING NOTES

This bright ruby-colored Carménère has an intense, rich, fruit-scented nose of cherries, redcurrants, and plums with hints of black and pink pepper, red bell pepper, green olives and cinnamon. The palate offers generous notes of cocoa and cherry liqueur, accompanied by copious, lingering tannins. A remarkably fine expression of the Carménère grape.

#### TECHNICAL INFORMATION

**Varietals :** Carménère 100%

**Alcohol content :** 14 % vol.

**pH :** 3.52

**Total acidity :** 3.45 g/l

**Residual Sugar :** 2.19 g/l