



CARMENERE GRANDE RESERVE 2015

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

The weather during this vintage corresponded to the usual conditions for the region. After a rainy winter, the spring was characterized by warm days (33°C) and cool nights. The summer months were also rather hot with temperatures sometimes reaching 39°C in January and February. These conditions, combined with effective management of the vegetation and some water stress, helped to produce grapes with elegant, harmonious tannins, characteristic of this grape variety.

WINE MAKING SCHEME

Grapes are handpicked and carefully sorted at the winery. This is followed by fermentation in stainless steel vats in controlled temperature conditions and pumping over to extract the variety's distinctive aroma, color and flavor components.

TASTING NOTES

Beautiful, intense ruby red colour. The nose opens with notes of red fruit such as cherries, blackberries, pomegranates and plums, followed by aromas of black pepper, red pepper, black olives, grilled vegetables, cinnamon, cedar and smoked chilli pepper. On the palate, notes of bitter chocolate and cherry liqueur emerge. The tannins are supple and pleasant, revealing good persistence. A wine that expresses all the characteristics of the grape and the terroir.

TECHNICAL INFORMATION

Varietals : Carménère 100%
Alcohol content : 14 % vol.
Total acidity : 3.33 g/l
Residual Sugar : 2.74 g/l