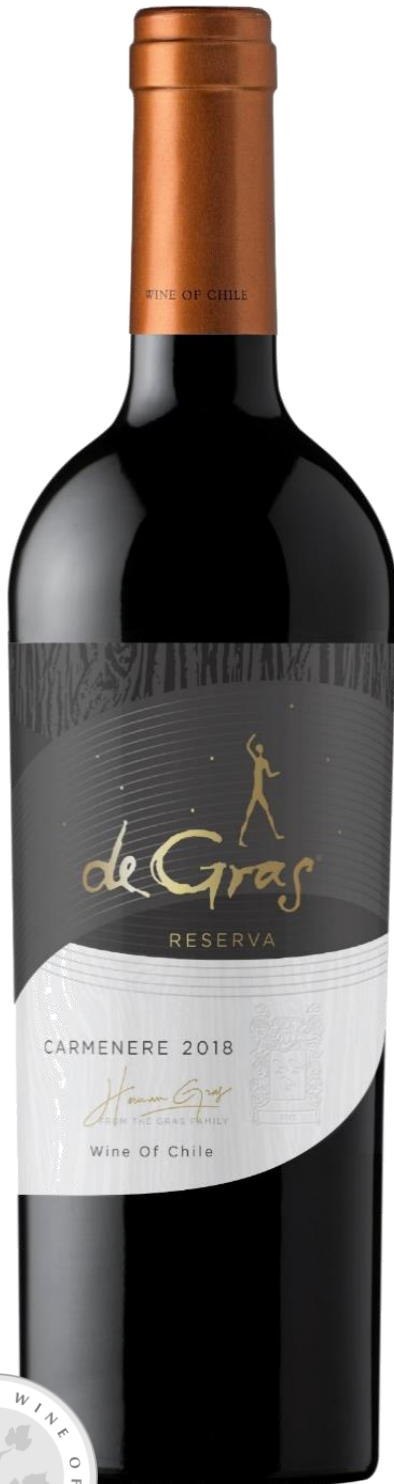


deGras[®]

R E S E R V A

Carmenere/ 2018



Sustainable wines
from Chile

VINEYARD

Variety: 100% Carmenere

D.O: Central Valley

Climate: Mediterranean climate, with four clearly defined seasons and significant temperature differences between day and night.

Soil: The silty-clay soil is very deep and drains well. The vineyards are in the flatter areas.

Harvest: The grapes were hand-harvested and selected from early May onwards.

WINEMAKING

Winemaker: Santiago Margozzini

Fermentation: The clusters were destemmed and then the grapes were inoculated with selected yeasts and fermented at a maximum temperature of 28°C for around 20 days.

Ageing: 70% of the final blend spent 5 months in contact with oak.

Technical data:

<i>Alcohol</i>	: 13.5 %
<i>Residual Sugar</i>	: 2.99 g/l
<i>Total acidity</i>	: 4.42 g/l
<i>pH</i>	: 3.70

TASTING NOTES

Colour: Bright and intense red colour with violet hues.

Aromas: Packed with fruity aromas like blackcurrants and blackberries, along with hints of cherries and dark chocolate at the end.

Palate: This is a medium-bodied wine with smooth and delicate tannins that provide a pleasant texture. The finish is very long and fruity.

SERVING SUGGESTION

This wine pairs well with spicy food like Chilean or Indian cuisine.

