

# ECHEVERRIA

## VALLE DORADO

### CARMENÈRE 2021



“Fruity and lively, with a rich mouthful of exquisite red pepper and mature cherries, a smooth palate and a nice fruity finish.”

Roberto Echeverría Jnr, Chief Winemaker



#### ORIGIN:

Chile  
Central Valley



Entre Cordilleras Areas

#### GRAPE VARIETY:

Carmenere grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

#### HARVEST:

April 27th, 2021.

Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

#### WINEMAKING:

 Vegetarian

 Vegan

- Fermented in stainless steel tanks for 10 days at 25-28° C controlled temperature to dryness.
- 100% malolactic fermentation.
- Processed and stored in temperature controlled stainless steel tanks through bottling.

#### ANALYTICAL DATA: (approximate data)

Alcohol:	13	% by vol.
Total Acidity:	4.7	grams per liter (Tart.)
Residual Sugar:	4.7	grams per liter
pH:	3.7	

#### SERVING T°:

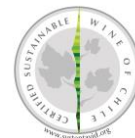
Serve between 15° and 18°C.

#### CELLARING ABILITY:

At least 4 years

#### KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Well balanced  
Juicy - Aromatic



Sustainable Winery  
ISO 9001-HACCP