

ECHEVERRIA

RESERVA

CARMENÈRE 2021



ECHEVERRIA®
Family Wines

“With gentle tannins, this flavoursome Carmenère combines intense aromas of raspberries and cherries with ripe red bell pepper and hints of black pepper. Smooth and velvety, it is well balanced, with spice and berry fruit mirrored on the palate. Drinks well with grilled lamb and mild ethnic dishes.”

Roberto Echeverría Jnr, Chief Winemaker



ORIGIN:

Chile
Curicó Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Carmenère proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.

HARVEST:

April 21st, 2021.

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

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented in 25.000 and 15.000 liter stainless steel tanks for 8 days at 24-27°C controlled temperature to dryness with selected yeasts.
- 100% malolactic fermentation.
- Aged in 225 liter French used barrels for about 4-5 months.
- Stored in temperature controlled stainless steel tanks through bottling.

ANALYTICAL DATA: (approximate data)

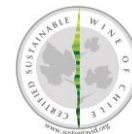
Alcohol:	13.5	% by vol.
Total Acidity:	5.4	grams per liter (Tart.)
Residual Sugar:	4.5	grams per liter
pH:	3.6	

SERVING T°:

Serve between 15° and 18°C.

CELLARING ABILITY:

At least 5 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Fruity – Easy Drinking – Fresh – Expressive – Vibrant – Spicy - Rich