

ECHEVERRIA

GRAN RESERVA

CARMENÈRE 2019



ECHEVERRIA®

Family Wines

"This Carmenère combines intense aromas of ripe cherries and blackberries, with hints of red bell pepper, dried fruit and spices. Smooth and full-bodied, it has a round and delicate mouthful due to 12 months oak barrel ageing."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Colchagua Valley



Entre Cordilleras Areas

GRAPE VARIETY:

Carmenère proprietor's single vineyard grapes, from ungrafted selected clones of pre-phylloxera French rootstock.
5% Cabernet Sauvignon grapes.

HARVEST:

April 18th, 2019.
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.
Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented to dryness in 15.000 L stainless steel tanks for 10 days at
- 25-28°C controlled temperature with selected yeasts.
- Extended skin maceration for additional 6 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels between 10 and 12 months.

ANALYTICAL DATA: (approximate data)

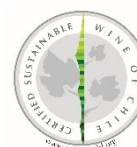
Alcohol:	13.5	% by vol.
Total Acidity:	5.6	grams per liter (Tart.)
Residual Sugar:	3.2	grams per liter
pH:	3.7	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 7 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Food Friendly – Fresh – Expressive – Vibrant – Elegant

