

ECHEVERRIA

LIMITED EDITION

CARMENERE 2014



ECHEVERRIA®

Family Wines

"This rich and elegant wine presents all the potential that Viña Echeverria aims to show with this classic Chilean variety. Carefully selected hand-harvested grapes from the Maipo Valley are used to make this powerful and flavoursome wine, which has concentrated aromas of ripe cherries and plums, with notes of spice and chocolate. A silky palate and a delicious fruity mouthful, this full-bodied wine has well-integrated tannins and a long finish."

Roberto Echeverría Jnr, Chief Winemaker

ORIGIN:

Chile
Maipo Valley



Entre Cordilleras Areas

GRAPE VARIETY:

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

5% Cabernet Sauvignon grapes.

HARVEST:

08th May, 2014

100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.

Carefully selected before processing.

WINEMAKING:



Vegetarian



Vegan

- Fermented in 12.000 liter stainless steel vats for 8-10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 12 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels for 14 - 16 months.

ANALYTICAL DATA: (approximate data)

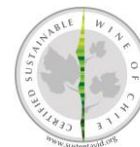
Alcohol:	14	% by vol.
Total Acidity:	5.3	grams per liter (Tart.)
Residual Sugar:	2.3	grams per liter
pH:	3.5	

SERVING T°:

Serve between 18° and 20°C.

CELLARING ABILITY:

At least 8 years



Sustainable Winery
ISO 9001- HACCP

KEY DESCRIPTORS:

Elegant – Well Balanced – Expressive – Rich – Concentrated – Long Finish

