

**VARIETY:**

100% Carménère.

ORIGIN:

Made with the best Carménère grapes sourced from vineyards owned by Viña San Pedro in Maule Valley, which have been planted in a piedmont area with thin, rocky and well-drained alluvial soil. Vine conduction system is that of a trellis with controlled drip irrigation.

CLIMATE:

The 2010 vintage was influenced by the “El Niño Phenomenon” at first, which increases air temperature in 1° to 2° C. The 2009-2010 spring presented regular temperatures and rainfall and the presence of some frosts in some specific areas. Summer presented cooler nights allowing for good thermal amplitude, which produced berries with high acidity and a better color. After the earthquake, temperatures increased and extended even until the end of April, period during which there also wasn’t any rainfall, which allowed for a delayed harvest with healthy grapes in optimal conditions. Bunches presented regular weight, good healthiness, originating fruity wines with good aromatic intensity and elegance.

HARVEST:

Grapes were hand-picked the second and third week of May, in 10 kg. harvester’s boxes.

VINIFICATION:

Cold maceration for 5 to 6 days. Alcoholic fermentation was carried out with selected yeasts and at controlled temperatures between 28 and 29°C. 5 very short pump-overs a day were carried out, with the purpose of keeping the skins wet all of the time, thus allowing for a softer extraction. 30 days of maceration. 100% of the wine was aged in French (95%) and American (5%) barrels for 12 months, 50% of which were new, and the rest of which was of second use.

ANALYSIS:

A°:	14.5 %
TA:	5.55 g/L (C4H6O6)
pH:	3.5
RS:	2.7 g/L
VA:	0.44 g/L

TASTING NOTES:

Color: Deep and intense violet red.

Aroma: Fruity, elegant, complex, intense and spicy, where fruit and wood are perfectly integrated. It presents notes of blackberries, plums and black cherries, with a subtle touch of black pepper, vanilla, chocolate and tobacco.

Palate: Good volume in the mouth, oily, with good presence of ripe tannins that contribute with smoothness and roundness. Good structure; it is a wine which is both complex and with good acidity, which leads to a lengthy and permanent finish.

To be immediately served or held for 6 to 8 years.

Service Suggestion: Ideal to accompany game birds like partridges and pheasants, roast meats, risotto and ripe cheeses. To be preferably served at 17°C.