

P|K|N|T.[®]
Reserve

Carmenère



Varieties: 85% Carmenere 15% Cabernet Sauvignon.

Denomination: Central Valley.

Harvest: Manual harvesting from the third week of April.

Vineyards: Adult vineyards conducted in a vertical trellis system on low fertility soils located in a valley that possesses great luminosity that allows to obtain wines with great color and varietal expression.

Vinification: The selected grapes are macerated at low temperatures and then fermented in small stainless steel tanks. The temperature control during fermentation allows us to obtain the maximum aroma expression faithful to reflect the origin area. 30% of the mixture is aged for 6 to 8 months in French and American oak barrels.

Wine Composition

Alcohol: 13,5 % by vol

Total Acidity: 5,3 g/L en ácido tartárico.

PH: 3,5

Residual Sugar: 4,5 g/L.

Tasting Notes: Deep ruby red. Perfectly balanced, smooth and delicious. To the nose you can see notes of black fruits with toasted touches of vanilla, smoke and pepper. Spiced long finish, soft and velvety tannins.

Suggestions: Serve at 18°C. Recommended for game meat accompanied by vegetables, pizza, mature cheeses. Perfect with red meat and roast lamb.