

PKNT.®

gold
GRAND RESERVE

Carmenère



Varieties: Carmenere 85% – Syrah 10% - Malbec 5%

Appellation: Maule Valley.

Harvest: Hand picked at the end of April.

Vineyards: Grapes coming from vineyards located in Maule Valley, where the soil is stony and shallow.

Winemaking: Grapes were cold macerated for 3 days at 10°C. Fermented in stainless steel tanks at a temperature between 25° and 28° C. Malolactic fermentation was done in tanks. 80% of the blend was aged with American and French oak barrels.

Wine composition

Alcohol: 14 % by vol

Total Acidity: 5,5 g/L in tartaric acid.

PH: 3,5

Azúcar Residual: 3,5 g/L.

Tasting notes: Dark purple in color. This aromatic wine combines blueberries and cassis notes with hints of exotic spices. The palate is ripe and lush with flavours of dark chocolate.

Serving suggestion: Excellent on its own or with spicy dishes.