FINA RESERVA

Carmenere 2014

Molino de Viento Vineyards
Origin: Marchigüe

- ***VARIETIES:*** 72% Carmenere - 22% Syrah - 6% Cabernet Sauvignon
- ***ORIGIN:*** Marchigüe, Colchagua Valley
- ***PRODUCTION:*** 3,800 cases
- ***YIELDS:*** 10 tons / ha
- ***SOIL TYPE:*** granitic with deep clay and good drainage
- ***VINE AGE:*** 11 years
- ***HARVEST PERIOD:*** Carmenere on May 12, Syrah on April 18, and Cabernet Sauvignon on April 22
- ***HARVEST TYPE:*** hand picked
- ***BARREL AGING:*** 50% in second-use French oak barrels for 10–14 months
- ***TECHNICAL DATA:***

Alcohol: 14°
pH: 3,63
TA: 3,60 (expresada en ácido sulfurico)
RS: 2,9 gr/lt
Free SO2: 35 mg/lt
Total SO2: 90,5 mg/lt

VINIFICATION:
The different varieties were vinified separately. The bunches were selected and underwent a pre-fermentation cold maceration. Fermentation took place at 27º–28ºC and concluded with a post-fermentation maceration for a period determined by tastings. Malolactic fermentation took place in tanks with controlled temperatures prior to being racked to barrels.

TASTING NOTES:
Color: *intense garnet red with a ruby-red hue*
Aromas: *complex spicy and fruity aromas such as black cherry liqueur.*
Flavors: *broad and velvety with firm, sweet, and smooth tannins and a long finish.*

BEST CONSUMED:
Beginning three months from bottling.

WINEMAKER:
Johana Pereira.