



VISTAMAR



“All our potential and experience”

GRAN RESERVA

CARMENÈRE | 2018

ORIGIN

The fruit comes from San Bernardo, in the Maipo Valley, which has alluvial soils and a dry climate. It is a high-density vineyard, which makes it possible to achieve low production per plant with a high concentration of colour and flavours.

WINEMAKING

Harvesting is carried out manually, as is the selection of clusters and individual grapes. Vinification is traditional, with long macerations lasting 4 to 5 weeks. Once this process is complete, the wine is placed in French oak casks for malolactic fermentation and subsequent ageing, which lasts 16 months.

WINEMAKER'S NOTE

Colour: intense, deep red, with violet overtones.

Aroma: fresh and intense fruit reminiscent of blackberry and blueberry, plus spicy black pepper, cinnamon and roasted coffee beans.

Taster: fruity, complex and persistent black fruits, spices, chocolate, earthy flavors and truffles, velvety tannins and massive.

T°: Serve at 16° C.

Match food: stews, pasta, cream, white meats, sausages, cheeses young and dark chocolate.



ANALYSIS

Alcohol:	14.0%
pH:	2.69
Total Acidity:	3.92 g/L.
Residual Sugar:	2.69 g/L.