



VISTAMAR



The utmost expression of our cold climate vineyards. The main attribute of these wines is to show harmony. Harvest after harvest they unfold the distinctive personality of our terroirs located in Maipo and Casablanca.

SINGLE ESTATE

CARMENÈRE | 2018

Of beautiful violet-red color, this Carmenère offers on the nose intense aromas of black fruits with spicy and herbal touches. With a good body, it feels fresh on the palate, with well-defined notes of red fruits and a touch of white pepper.

Pairing: it goes very well with lean red meats, turkey and legumes.

Appellation: Maipo Valley

Variety: Carmenère

Harvest: 2018

Property: Fundo Romeral

Soil: clay-loam

Climate: Mediterranean

VINIFICATION

The alcoholic fermentation was carried out in stainless steel tanks, and the malolactic fermentation in French oak barrels, where the wine was kept for 10 months.

Maceration: 5 days of pre-fermentative maceration at 10° C. Fermentation was carried out between 24 and 26° C.

Bottle aging: 6 months

ANALYSIS

| | |
|-----------------|-----------|
| Alcohol: | 13.5% |
| pH: | 3.37 |
| Total Acidity: | 3.69 g/L. |
| Residual Sugar: | 2.94 g/L. |

