



VISTAMAR



RESERVA

CARMÈNERE | 2019
MAULE VALLEY

VINEYARD

The grapes for this wine, harvested towards the end of April and the beginning of May, come from the Maule Valley. There the soils are mainly of alluvial origin, with gravels and a significant clay matrix. The vineyards are trained to the vertical shoot position and pruned according to the double Guyot system. Drip irrigation is essential to control the ripeness of the grapes and the vigor of the vineyard.

VINIFICATION

Once harvested, the grapes are immediately inoculated with selected yeasts for their fermentation, which lasts between 10 to 12 days at a temperature of around 28° C.

After completing the alcoholic fermentation, the wine undergoes malolactic fermentation naturally and is then stored in stainless steel tanks. 25% of the wine is aged for six months in previously used barrels before bottling.

TASTING NOTE

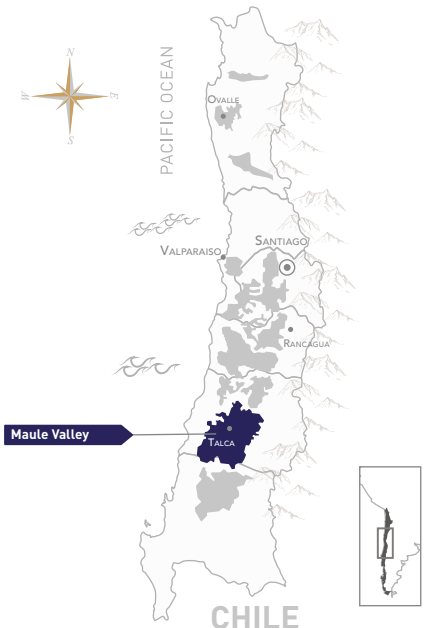
Color: purple-red with violet shades.

Aroma: fruits such as blackberries and cherries, in addition to notes of fresh herbs.

Flavor: soft, spicy and fruity, medium bodied, with flavors of red and black berries, such as raspberries and blueberries.

Food pairing: cheeses, pasta, white meats, oily fish and charcuterie.

Serving temperature: 16 - 18° C.



Origin:
Maule Valley

Variety:
Carmènere

Analysis:

Alcohol:	13.5%
pH:	3.6
Total acidity:	3.14 g/L
Residual sugar:	5.16 g/L

2019

