



PRODUCER PROFILE

Estate owned by: Agricola Santa Camila
 Winemaker: Marcelo Garcia
 Estate founded: 1993
 Winery production: 2,300,000 Bottles
 Region: Valle Central
 Country: Chile

Gran Reserva Carmener 2013

WINE DESCRIPTION

The grapes for this wine come from the Maule Valley, located at the foot of the Andes mountains in the Southern part of the Central Valley. This Carmener is an expression of the terroir. The grapes were harvested in April with a complete level of maturity to show all their aromatic potential. The wine was aged in oak barrels and stainless steel tanks for 12 months.

TASTING NOTES

Deep purple in color, this wine shows ripe aromas of blackberry, plum, fig and dates. On the palate, it has a rich and velvety mouthfeel and notes of voluptuous dark fruit--a wine of superb balance!

FOOD PAIRING

Pair with peppered steak, leg of lamb with mint sauce, or paella a la Valenciana.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Maule
Vineyard name:	The Viña Santa Camila vineyard
Vineyard size:	63 acres
Soil composition:	Clay-Loam
Training method:	VSP
Elevation:	594 feet
Vines/acre:	1,600
Yield/acre:	2.8 tons
Exposure:	Northern
Year vineyard planted:	1994
Harvest time:	April
First vintage of this wine:	1999
Bottles produced of this wine:	86,500

WINEMAKING & AGING

Varietal composition:	100% Carménère
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Fermentation temperature:	75 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 7-14 days
Type of aging container:	Barrels and Stainless steel tanks
Age of aging container:	New-Two years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.4
Residual sugar:	2.8 g/L
Acidity:	3.7 g/L

