



PRODUCER PROFILE

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

CA2 Costa 2013

WINE DESCRIPTION

This Carmeneré is sourced from our vineyards located on the coastal mountain range of the Colchagua Valley. Benefiting from a strong maritime influence, this is a very unique Carmeneré, as it offers both a refreshing elegance and character.

The constant breezes off the Pacific Ocean cool the grapes, slowly maturing the intense aromas of dark fruit and spice. Grapes were picked at maximum of maturity to maintain all of the aromatic potential. Together with the soft texture and intense flavors on the palate, this wine is a perfect expression of Carmeneré from the coast of Chile.

TASTING NOTES

A deep, intense red color with blue reflections. Complex and elegant aromas of species, smoke and some earthy notes from coastal *terroir*. Incredible freshness with intense, silky and well- balanced tannins; an elegant combination with the oak after the twelve months of aging.

FOOD PAIRING

Pair with rabbit fricassee, turkey osso buco, or lamb chops.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Viña Santa Camila vineyard
Vineyard size:	13 acres
Soil composition:	Clay-Loam
Training method:	VSP
Elevation:	1,254 feet
Yield/acre:	2.4 tons
Exposure:	Northern / Southern
Harvest time:	May
First vintage of this wine:	2008
Bottles produced of this wine:	4,800

WINEMAKING & AGING

Varietal composition:	100% Carménère
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
Length of maceration:	5 days; 25-30 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Age of aging container:	New
Type of oak:	French and American
Length of aging before bottling:	10 months
Length of bottle aging:	6 months

