



## PRODUCER PROFILE

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

## Gran Reserva Carmenera 2015

### WINE DESCRIPTION

This Carmenera is an expression of the terroir. The wine is the result of a selection of the vineyards best plots, planted with 25 year-old vines that yield 6-7 ton/ha. It was aged in oak barrels and stainless steel tanks for 12 months.

### ABOUT THE VINEYARD

The grapes come from Maule Valley, near the town of San Clemente, close to the foothills of the Andes Mountain Range. The vines are grown over clay soils of volcanic origin and some colluvial formations over a stony bed in decomposition.

### WINE PRODUCTION

At the beginning of May, the grapes were picked by hand and then taken to the winery where they were destemmed and placed in stainless steel tanks for a cold maceration of 3 to 4 days. The alcoholic fermentation took place between 25°C and 26°C during 8 to 12 days using soft extraction. Once completed, the wine underwent a post-fermentative maceration of one or two weeks. It was then placed in French oak barrels for aging, where it also made the malolactic fermentation.

### TASTING NOTES

The wine shows a purple-red color with bluish shadings. Highly complex on the nose, it stands out for its ripe black fruits, spicy notes and soft touches of bitter chocolate. It feels concentrated on the palate, with sweet and round tannins, a balanced acidity tension and a touch of chocolate in its ending, which comes from its aging process in French oak barrels.

### FOOD PAIRING

This wine is especially pleasant when paired with thick ribs, risotto or spicy food.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Valle del Maule
Vineyard name:	La Higuera
Vineyard size:	63 acres
Soil composition:	Clay-Loam
Training method:	VSP
Elevation:	594 feet
Vines/acre:	1,600
Exposure:	Northern
Year vineyard planted:	1994
First vintage of this wine:	1999

### WINEMAKING & AGING

Varietal composition:	100% Carménère
Fermentation container:	Stainless steel
Fermentation temperature:	75 °F
Maceration technique:	Cold Soak Maceration; Racking, and Pumpovers
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:	6 months

### ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.5
Residual sugar:	3.4 g/L
Acidity:	5.1 g/L



