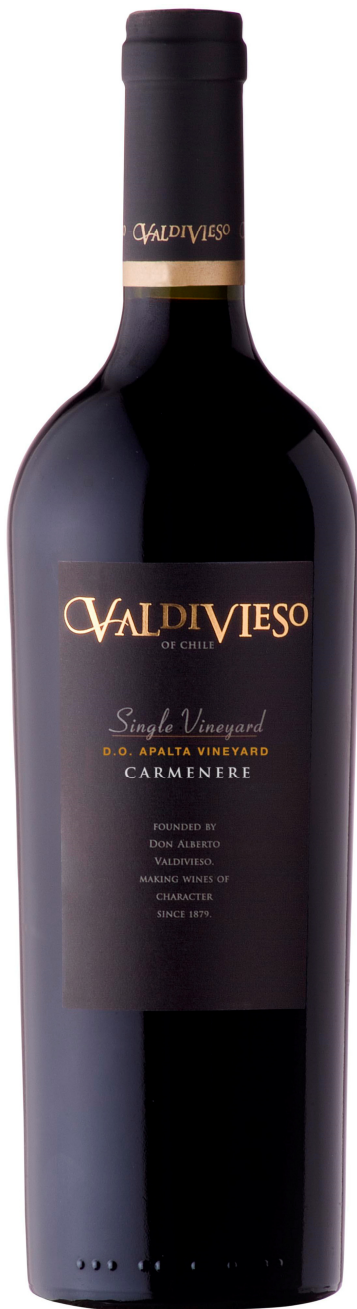


VALDIVIESO

OF CHILE

Single Vineyard

CARMENERE 2010



APPELLATION

D.O. Peumo, Valle Cachapoal.

VARIETY

Carmenerre 100%

VINEYARD

The fruit was sourced from Peumo, located in Cachapoal Valley. This valley has warm temperatures with no rain during the growing season, due to the height of the coastal mountains which partially block the cold influence of the Pacific Ocean. The wide temperature fluctuation between night and day; which is key quality factor for color and tannins in reds; is ideal for this variety, allowing the Carmenerre to achieve full ripeness, silky tannins and ripe black fruit aromas.

HARVEST

Hand picked on May 5th.

VINIFICATION

- Careful hand selection.
 - Bunches were gently de-stemmed.
 - Fermentation was in stainless steel tanks, between 7 to 10 days.
 - During fermentation the must was pumped over the skin cap three times a day.
 - After alcoholic fermentation, there was post-fermentation maceration on skins between 7 to 14 days, before pressing.
 - The wine was aged for 12 months in French (100%) oak barrels of which 35% were new barrels
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TASTING NOTES

Colour: Exuberant deep dark red violet.

Nose: Intense and complex aromas, some ripe dark berries, blackcurrant, plums, black pepper with hints of sweet spices.

Palate: Soft tannins with a firm structure. Elegant subtle spices from the maturation in oak barrels are present. The wine has a lovely texture and long persistence.

Ageing Recommendations: Enjoy the concentration now or cellar for up to 7 years.

SERVICE AND FOOD PAIRING

Valdivieso Carmenerre Single Vineyard pairs with soft red meats, game, tasty risottos, or barbecued pork. Serve at 17°C.

