



Carmenere "Pedriscal" Gran Reserva 2017

Grapes:	100% Carmenere
Region:	Elqui Valley
Vineyards:	Pedriscal
Exposure:	East/West
Altitude:	1,950 feet above sea level
Soil:	Rocky with sand
Vine Age:	2-15 years
Vine Density per acre:	2,000 vines per acre
Time of Harvest:	Second half of April
Vinification Process:	After selection on the sorting table, grapes are softly de-stemmed and gently crushed, and then cold macerated for 3 days in stainless steel tanks before inoculation of the fermentation with selected yeasts. Tanks with pistons are used for punching down the cap in order to have better color and tannin extraction. Full malolactic fermentation.
Aging Process:	The wine ages in new American oak barrels for 12 months before finishing and bottling
Alcohol Content:	14.50%
Dry Extract	41.10 g/l
Acid (total)	4.4 g/l
Acid (volatile)	0.71 g/l
Residual Sugar	6 g/l
PH	3.78
Tasting Notes:	Dark brilliant red color, the bouquet has notes of red fruit and toasted elegant vanilla notes. On the palate, the wine is balanced and structure, with very ripe tannins.
Winemaker:	Giorgio Flessati
Closure:	Screwcap or Diam 5
Food/Menu Pairing:	Great match with the best cuts of red meats.