

**FALERNIA**  
CHILE  
Valle de Elquí



## Carmeneres Reserva 2017

<b>Grapes:</b>	100% Carmeneres
<b>Region:</b>	Elqui Valley
<b>Vineyards:</b>	Pedriscal- Compañía
<b>Exposure:</b>	East/West
<b>Altitude:</b>	1,950 feet above sea level
<b>Soil:</b>	Alluvial soil, sandy
<b>Vine Age:</b>	15-20 years
<b>Vine Density per acre:</b>	2000 vines per acre
<b>Time of Harvest:</b>	Beginning of June
<b>Vinification Process:</b>	Grapes are de-stemmed and crushed. Fermentation takes place in stainless steel tanks at 22-24°C (79-82°F) with enzymes for color extraction and selected yeasts; 100% malolactic fermentation.
<b>Aging Process:</b>	70% of the wine ages in stainless steel tanks and 30% ages in French and American oak barrels for four months to give complexity to the wine's character. After blending the wine is clarified, gently filtered and bottled.
<b>Alcohol Content:</b>	14.00%
<b>Dry Extract</b>	30.2 g/l
<b>Acid (total)</b>	4.4 g/l
<b>Acid (volatile)</b>	6.62 g/l
<b>Residual Sugar</b>	2
<b>PH</b>	3.7
<b>Tasting Notes:</b>	The color is brilliant and deep, while the nose is very intense and fruity with vanilla and chocolate notes. On the palate the wine shows incredible softness and body.
<b>Winemaker:</b>	Giorgio Flessati
<b>Closure:</b>	Screwcap
<b>Food/Menu Pairing:</b>	Pairs well with red meat, spicy foods, grilled lamb