

FALERNIA
CHILE
Valle de Elquí

Carmenere Reserva



Grapes:	100% Carmenere (60% “Appassimento”)
Region:	Elqui Valley
Vineyards:	Pedregal Vineyards
Exposure:	West
Altitude:	1,970 feet above sea level
Soil:	Sandy terrain
Vine Training:	Guyot
Vine Age:	10 years
Time of Harvest:	May-June
Vine Yield:	4.4 lbs per vine
Vinification Process:	The grapes are hand-picked, destemmed and crushed. 60% of the grapes are picked late, after an additional two more months on the vines, to yield a more complex and concentrated fruit. Fermentation takes place in stainless steel tanks with pistons to break the cap, resulting in softer tannins, and complex color and aromas from overripe grapes. 100% malolactic fermentation.
Aging Process:	Aging in barrels of American oak, created by a top French barrel maker, for six to eight months.
Alcohol Content:	15.00%
Tasting Notes:	The color is brilliant and deep, while the nose is very intense and fruity with vanilla and chocolates notes. On the palate the wine shows incredible softness and body.
Winemaker:	Giorgio Flessati
Winery Philosophy:	Falernia: Altitude with Attitude
Cellaring:	Up to 5 years
Bottled:	Fall
Closure:	Natural cork
Food/Menu Pairing:	Pairs well with meats and cheeses

