

SANTA Estampilla



GRAN RESERVA

Carmeneré

Variety: carmenre

Appellation: D.O. Valle del Maule

Winemaker: Claudio Gonçalves

Bottling: Estate bottled

Alcohol: 13,5°

Vineyards The grapes come from our estate vineyards in Villa Alegre, 285 km south of Santiago in the Maule Valley. The soils are derived from volcanic ash and consist of sandy to sandy-loam earth. The vineyards are flat and receive an excellent exposure to sunlight. The yields are carefully controlled so as to produce concentrated and elegant wines.

Climate The Villa Alegre region of Chile has a Mediterranean- style climate. Winter rains are plentiful and summers are dry with marked temperature variations between day and night, thereby allowing the grapes to obtain superb tannin development as well as excellent aromas and colour concentration.

Vinification The Carmeneré grapes were harvested by hand at first of May. In order to extract color and aromas the must underwent skin contact at low temperatures prior to alcoholic fermentation during five days. The must is then fermented in stainless steel tanks with selected yeasts at temperatures ranging between 26° to 28°C during a ten days period.. The wine is then left to macerate for twenty additional days in order to extract tannin and then placed in oak barrels eighteen month, 80% French oak and 20% American oak. At the end the wine is bottled without filtering to maintain its extraordinary qualities.

Notes from our Winemaker This is an intense, complex wine with aromas of pepper, Black berries, red peppers and hazelnut. In the mouth it has a good structure, with velvet tannins, Ideal as a company for roast beef, pork, pasta and fresh cheese

Recommended serving temperature Between 16° - 17°C

