



Patagón

GRAND RESERVE

CARMÉNÈRE - CABERNET SAUVIGNON

APPELLATION	Central Valley
COMPOSITION	Carmenere 85% - Cabernet Sauvignon 15%
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5.11 g/L (expressed as Tartaric Acid)
RESIDUAL SUGAR	2.95 g/L

CLIMATE

Moderately warm temperate climate with Mediterranean rain regime. Moderately warm summer days influenced by the Coastal Mountain range, and cool nights – high temperature differential between day and night.

VITICULTURE

Year of Plantation: 2000

Trellis System: Vertical Shoot Positioning

Density: 5,000 plants/hectare (2,020 plants/acre)

Yield: 10 tons/hectare

Harvest Method: Hand-picked with double selection in vineyard, during second half of April.

Soil: Shallow, reddish-brown soils with loam-clay texture and presence of gravel that comes from the disintegration of metamorphic rock located beneath the soil.

WINEMAKING

Maceration: 20-25 days, with cold pre-fermentative maceration for four days, at temperatures below 10°C (50° F).

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus); temperatures between 25°C and 28°C (77°-82° Fahrenheit).

Aging: 12 months in French and American oak barrels.

TASTING NOTES

Appearance: Deep ruby red color with violet highlights.

Nose: Intense notes of spices, plums, cassis, dark fruits and roasted coffee.

In mouth: Good volume, lively, with silky tannins, dark fruits and long finish.

PAIRING RECOMMENDATION

Grilled red meat.