



Patagón

RESERVE

CARMÉNÈRE

APPELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	5 ± 0.3 g/lt
RESIDUAL SUGAR	< 4 g/lt

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). The vineyard receives coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mostly during winter months.

VITICULTURE

Year of Plantation: 1995

Density: 3,330 plants/hectare (1,350 plants/acre)

Trellis System: Vertical Shoot Positioning

Yield: 12 tons/hectare (4.9 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in late April.

Soil: Deep, rocky soil with clay loam texture.

WINEMAKING

Maceration: 15-20 days with cold pre-fermentative maceration for four days at temperatures below 10°C (50° Fahrenheit).

Fermentation: Fermentation starts with active dry yeast (Bayanus) developing at 26°C to 28°C (79° to 82° Fahrenheit), with traditional pumping-over and punching.

Aging: 85% of the wine was aged on its lees for six months in contact with French oak and micro-oxygenation; the remaining 15% was aged for eight months in French and American oak barrels.

TASTING NOTES

Appearance: Deep red color with purple highlights.

Nose: Intense nose of blackberries, sweet spices, menthol and a hint of smoke.

In mouth: Lush mouth entry, great fruit concentration with round tannins and long, pleasant aftertaste.

PAIRING RECOMMENDATION

Soused rabbit.