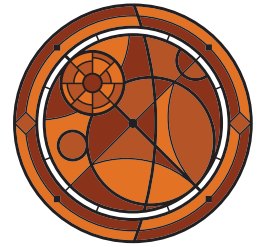


RESERVA

Vitral



CARMENERE 2016

GRAPE: Carmener

HARVEST: Mainly mechanized harvest. April - May.

APPELLATION: Rapel Valley

SOIL: Manly aluvial, rocky and stony with excellent drainage or hillside with granitic subsoil from coastal range.

CLIMATE: Mediterranean with huge influence from Andes.

AGING: 10 months mainly in concret, some Stainless steel tanks. Some of them with French oak staves.



COLOUR: Intense dark deep purple.

AROMA: Luscious fruit flavors: Dark plums and blackcurrant, black chocolate with hints of coffee and toasted american oak

PALATE: Round mouth feeling with ample soft and sweet tannins, finishing with lively acidity to balance the intense range of flavors



ALC: 13,5%

RESIDUAL SUGAR: 2,29 g/L

TOTAL ACIDITY: 5,1 g/L

pH: 3,48



ENJOY WITH:

Red Meat



VINA MAIPO

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