

7COLORES

RESERVA CARMENERE - CINSULT 2017

VINTAGE: 2017

DENOMINATION OF ORIGIN: Maule Valley

COMPOSITION: 94% Carmenera, 6% Cinsault

ALCOHOL: 13,5% vol.

PH: 3,5

TOTAL ACIDITY: 5,5 g/l

AGEING: an average of 6 to 8 months in second use barrels



CONCEPT:

All the wines of our Reserva range incorporate small amounts of other non-traditional grapes, sometimes from other valleys, as a way of enhancing the main variety.

VINEYARD OF ORIGIN:

The grapes for this wine come entirely from our own vineyards located in the Maule Valley: Carmenera from Pencahue and Cinsault from Loncomilla. This valley has a temperate sub-humid Mediterranean climate, with dry and warm summers and rainfall that concentrates mainly in winter and can reach up to 800 mm. In the sector of Pencahue, which is located on the eastern edge of Chile's Coastal Mountain Range, the presence of sea breezes refreshes the summer nights, generating a broad temperature differential. Its clay loam soils, with good water retention, are especially attractive for growing Carmenera.

The vineyards were planted on soft hills in 2013 to benefit from different exposures and orientations, producing grapes with a great diversity of expressions.

HARVEST NOTES:

Along the 2016-2017 growing season, the maximum and minimum temperatures were higher than the historic records. Scarce precipitations registered in winter, caused an acceleration in the ripening process that led to start harvest two to four weeks in advance with regard to the normal dates. Generally speaking, yields were lower than expected, but grapes were healthy and showed a good concentration.

TASTING NOTES:

In the glass, this wine shows a dark purple colour of great concentration. Very clean on the nose, it offers the delicious classical expression of the variety, with notes of black cherries, hints of roasted bell-pepper and dried herbs, and an additional earthy touch. On the palate it unfolds a good and mouth-filling volume, as well as a precise balance between its toasted notes and those of black chocolate, all harmonised with an expression of ripe black fruits and a pleasant acidity.

Recommended serving temperature:
between 15 and 18° C