



## CARMENERE GRANDE RESERVE 2015

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.



### VINTAGE SUMMARY

The weather during this vintage corresponded to the usual conditions for the region. After a rainy winter, the spring was characterized by warm days (33°C) and cool nights. The summer months were also rather hot with temperatures sometimes reaching 39°C in January and February. These conditions, combined with effective management of the vegetation and some water stress, helped to produce grapes with elegant, harmonious tannins, characteristic of this grape variety.

### WINE MAKING SCHEME

Grapes are handpicked and carefully sorted at the winery. This is followed by fermentation in stainless steel vats in controlled temperature conditions and pumping over to extract the variety's distinctive aroma, color and flavor components.

### TASTING NOTES

Beautiful, intense ruby red colour. The nose opens with notes of red fruit such as cherries, blackberries, pomegranates and plums, followed by aromas of black pepper, red pepper, black olives, grilled vegetables, cinnamon, cedar and smoked chilli pepper. On the palate, notes of bitter chocolate and cherry liqueur emerge. The tannins are supple and pleasant, revealing good persistence. A wine that expresses all the characteristics of the grape and the terroir.

#### TECHNICAL INFORMATION

**Varietals** : Carménère 100%

**Alcohol content** : 14 % vol.

**Total acidity** : 3.33 g/l

**Residual Sugar** : 2.74 g/l