



CARMENERE GRANDE RESERVE 2016

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

This year was particularly normal in terms of conditions. A rainy winter was followed by a spring that brought warm days, with average temperatures of 33°C, and cold nights. The summer months proved ideal for this grape variety, with very high temperatures of up to 39°C which, combined with good canopy and water stress management, helped the grapes to develop the harmonious, elegant tannins for which the variety is renowned.

Carmenère is one of the last varieties to be picked. The harvest started on April 29, with the young vines planted on hillsides, and finished with the older vines on May 12.

WINE MAKING SCHEME

The grapes were handpicked and carefully sorted at the winery. Fermentation took place in stainless steel vats under controlled temperature conditions, with pumping over to extract the distinctive aroma, color and flavor components of this variety.

12 months in French oak barrels (20% new, 30% second use, and 50% in vats)

Alcohol Content: 14% vol.

Bottling date: October 2017

TASTING NOTES

This bright ruby-colored Carménère has an intense, rich, fruit-scented nose of cherries, redcurrants, and plums with hints of black and pink pepper, red bell pepper, green olives and cinnamon. The palate offers generous notes of cocoa and cherry liqueur, accompanied by copious, lingering tannins. A remarkably fine expression of the Carménère grape.

TECHNICAL INFORMATION

Varietals : Carménère 100%

Alcohol content : 14 % vol.

pH : 3.52

Total acidity : 3.45 g/l

Residual Sugar : 2.19 g/l