

RESERVA
CARMENERE
2015



DOS ALMAS
Famiglia Zonin



VINEYARDS

VARIETY	Carmener
DENOMINATION OF ORIGIN	Colchagua Valley
SOIL	Granite and gravel/stones with high permeability.

HARVEST There was a fair amount of temperature variation throughout the 2015 ripening season. This meant we had to go through every vineyard block thoroughly, tasting the grapes and defining the correct harvest date. No rainfall during the ripening period meant perfectly healthy bunches that yielded wines with good fruit concentration, balanced acidity and moderate alcohol. Harvest took place between 25th April and 10th May when the grapes showed their optimum organoleptic qualities and ripeness of tannins. The grapes were hand-picked, transported and sorted at the winery.

VINIFICATION

FERMENTATION	Pre-fermentation cool maceration in order to extract greater colour and aromas. The must was then fermented in stainless steel tanks for at 24 °C - 28 °C.
AGEING	70% of the wine was aged in French oak for 10 months, followed by 3 months in bottle before release.
TECHNICAL DATA	Alcohol: 13% ABV; pH: 3.7; Tartaric Acid: 4.9 g/L; Residual Sugar: 3 g/L.
AGEING POTENTIAL	7 years in optimal cellaring conditions.

TASTING NOTES

COLOUR	Deep cherry red with garnet notes.
NOSE	Intense and alluring, with highlights of black and red fruit aromas such as blueberry, blackberry, groseilles, strawberries and cherries. Spicy and earthy notes blend harmoniously with lashings of chocolate and vanilla as well as a pleasant balsamic note.
PALATE	The rich structure stands out with balanced body and big velvety tannins that give greater volume to the wine. A clean and elegant finish.

PAIRINGS

We recommend serving at 16 -18 °C. Ideal to pair with soft cheeses, cream-based dishes, pasta and meats such as pork and lamb.