



CARMEN

SINCE 1850

1850  
PREMIER

UN TRIBUTO A LA PRIMERA VIÑA DE CHILE

RESERVA



## CARMÉNÈRE

VINTAGE: 2022

VARIETAL COMPOSITION: 85% Carménère, 15% Syrah

REGION: Colchagua Valley

### TASTING NOTES

Our Premier Carménère is a representative wine of this emblematic variety of Chile, aromatically dominated by red and black fruits and spices that recall pepper. On the palate, the silkiness of its tannins and depth make it very easy to drink and at the same time very versatile to pair a great diversity of foods.

### WINEMAKING DETAILS

Grapes harvested by the end of April, beginning of May, are destemmed and crushed, alcoholic fermentation (yeasts) begins at temperatures between 25 to 28 ° C (80 °F) with open popovers. Once the alcoholic fermentation is finished, the wines are racked and the skins are pressed.

### TECHNICAL DETAILS

ALCOHOL: 13.1 % VOL.

TOTAL ACIDITY: 5.43 G/L (EXP. IN TARTARIC ACID)

PH: 3.73

RESIDUAL SUGAR: 3.28 G/L

### AGEING POTENTIAL

5 years.

### PAIRING

Lamb, mature cheeses, bolognese pasta, chicken and stews.