

# VERAMONTE



## CARMÉNÈRE 2016

### EXPRESSIVE. RICH. VELVETY.

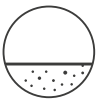
*An elegant fusion of plum, blackberry and rosemary notes with hints of pepper are finely woven into a lingering finish.*



Set between the Coastal Mountain Range and the Pacific Ocean, our Marchigüe vineyard is located just 45 kilometers off the coast.



Given its maritime influence, temperatures are moderate in summer with cool nights.



The unique soils in our vineyard are mainly decomposed granite and red clay.



### COLCHAGUA VALLEY

### COMPOSITION

100% Carménère

### WINEMAKER'S NOTES

After destemming, the grapes are cold macerated for five days in open top stainless steel tanks and fermented with native yeasts. After primary fermentation, the wine is macerated with its skin for another ten days to achieve greater smoothness and intensity of flavors. Finally, the wine is racked to neutral oak barrels and aged for 8 months.

### 2016 VINTAGE

Colchagua concentrated rainfall between June and September, and the spring rains were very beneficial for growth of the vines. Temperature peaks were moderate, giving way to less thermal amplitude, and allowing for slow ripening of the grapes. This resulted in fantastic intensity of flavors, balanced wines with smooth tannins and round finishes.



16° C - 60° F



PAELLA, WHITE MEAT,  
SPICY FOOD



ALCOHOL  
14°



15% 8 MONTHS IN  
NEUTRAL OAK



PH  
3.81 G/L



RESIDUAL SUGAR  
2.27G/L



ACIDITY  
2.94 G/L