

Veramonte

RED BLEND 2016



LUSCIOUS. RICH. VELVETY

THE APPELLATION: CENTRAL VALLEY

Veramonte Red Blend is sourced from our three estate vineyards in Chile; the Casablanca property's cool climate conditions and proximity to the ocean deliver freshness and bright acidity, while our estates in the Colchagua Valley provide texture and volume.

THE VINTAGE: 2016

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. These conditions, together with the organic practices in the vineyards, gave way to fantastic intensity of flavors, and balanced wines with smooth tannins and round finishes.

THE WINE:

Enticing aromas of figs, plum and blackberry are mingled with rich notes of nutmeg, vanilla and pepper. Rich and velvety with flavors of ripe cherry, blueberry and an elegant hint of spice.

WINEMAKER'S NOTES:

A combination of varieties from different appellations. Merlot from our cool climate Casablanca estate adds bright notes of cherry and raspberry; Cabernet Sauvignon & Carménère from our Apalta estate bring hints of fig, richness and structure; Mourvedre, Cabernet Franc and Carignan from Marchigüe complete this blend with roundness, earthiness and a touch of spice. Native fermentation gives this wine uniqueness and multilayers of aromas and flavors.

Varietal Composition: Cabernet Sauvignon: 52%, Merlot: 10%,
Mourvedre: 8%, Carignan: 7%, Syrah: 7%, Carménère: 5%,
Cabernet franc: 7%, Petit verdot: 4%

Alcohol: 14,5 %

Residual Sugar: 5,6 g/l

pH: 3,84

Acidity: 2,98 g/L

Oak: 8 months in French and neutral oak

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