

PURA 8 CARMÉNÈRE RESERVE 2011

ORIGIN

Rapel Valley – VI Region - Chile

BLEND COMPONENT

Carménère: 100%

METHOD

Selecting only the best grapes, we take them through the winemaking process under the most delicate and accurate procedures. The grapes are precisely ripened and carefully harvested from the vineyard, and the grains are separated almost immediately to avoid damage and unwanted oxidation. Afterwards, the grapes are poured into large stainless steel tanks for fermentation.

AGEING

For this Carménère, 70% of the wine ages in 225 L French oak barrels where the malolactic fermentation takes place in; the other 30% of the wine remains in a stainless steel tank to keep the flavor of the fruit. For a period of 12 months, the wine will go through a maturing and stabilization process. The process is completed when it is bottled and stored in a cellar under a temperature controlled environment.

TERROIR

Soil Type: Volcanic, alluvial

FERMENTATION

The main fermentation evolves at a controlled temperature of 24 - 30 °C (75 - 86 °F) for a period of time until the density level indicates the complete fermentation of sugars.

TASTING NOTES

The color is very deep, dark and intense ruby red color. The aroma on the nose is very intense flavors of red fruits such as plum. There is also some subtle notes of chocolate, mocha, licorice, and spice. The palate is concentrated, with very ripe tannins. Spicy food, lamb and some mild cheeses.

TECHNICAL ANALYSIS

Alcohol: 14 Vol %

