

# GRAN RESERVA CARMÈNÈRE

# Sibaris

## ORIGIN

Colchagua Estate, Colchagua Valley.

## VINEYARDS

**Soils:** The soil is sedimentary with sloping topography. The texture ranges from loam to loamy clay. This well-drained, medium fertility soil is especially suitable for growing red varieties, such as Cabernet Sauvignon, Merlot and Carmènère.

**Climate:** The climate is humid Mediterranean. In winter there is moderate rainfall, with annual precipitation averaging 16 inches. In summer, the weather is dry and hot with cool nights. This enables the production of healthy grapes, with a delicate texture and pronounced aromas.

## WINEMAKING

**Reception:** The grapes were hand-harvested into 1,000 pound bins. Then they were destemmed and gently crushed. 30% of the grapes were left whole, without crushing. Finally, the must was chilled and macerated with the skins prior to fermentation, at a temperature of 41°F for 3 to 5 days.



20  
14

**Fermentation:** Fermentation took place in stainless steel tanks at temperatures which varied between 82°F and 85°F for a period of 7 days. Then it was macerated with the skins for an additional 10 to 14 days. All of the wine was aged in French oak barrels for 12 months in order to improve its structure and make the tannins softer and more complex.

## TASTING NOTES

The Carmènère variety originated in Bordeaux, France, disappeared in the nineteenth century and has now been rediscovered in Chile. This wine is made from grapes from our vineyards in the Colchagua Valley. This wine has a deep violet-red color. Exuberant aromas of black cherries, ripe plums, wild berries and blueberries mix with spicy notes, such as black pepper, rosemary, boldo and bay laurel. On The palate is soft, concentrated and complex, with a pleasant silkiness and notes of spice and fruit, and offers a delicate yet persistent finish. This wine is an ideal accompaniment for red meat, poultry, pasta and fish. It is also excellent with typical Chilean cuisine, such as sweetcorn pie, sweetcorn parcels and meat pasties.

**WINEMAKER** Pilar Díaz ALC: 14.5 %