



#### ORIGIN

Central Valley.

#### VINEYARDS

**Terrain:** The soil is sedimentary, with an average texture, loamy to clayey loam and well drained. The land is flat, deep and adequately fertile, due to which it is particularly suitable for the production of reds: Cabernet Sauvignon, Merlot and Carménère.

**Climate:** The climate is humid Mediterranean, with moderately rainy winters, warm and dry summers and cool nights. These conditions ensure a production of healthy grapes, delicately textured and with a prominent aroma. Annual rainfall averages 28 inches.

#### VINIFICATION

**Reception:** The grapes were harvested in 1,000 pound bins. Once de-stemmed the grapes were carefully crushed.

**Fermentation:** The process took place in stainless steel vats, at temperatures ranging between 82° and 85° F for a 7-day period. It was then left to macerate for four additional days, in order to extract its varietal features.

#### PRODUCT DESCRIPTION

It has an intense violet color with exuberant fruit aromas. It is ideal to accompany pasta, white meats and mild cheese.

#### WINEMAKER

Patricio Lucero.

## CARMÉNÈRE

IT ALL  
STARTS  
WITH



U by UNDURRAGA