

# CASA VIVA

RESERVA

## CARMENERE

Rapel Valley

2018

*Deep red with a purple rim. Aromas reminiscent of are complemented with notes of dried plum, raspberry and tobacco. Gentle mouthfeel with low acidity and integrated tannins. Finishes medium long.*



### WINE ANALYSIS

Alcohol 13.9%

pH 3.66

Total Acidity 4.59 g/L

Residual Sugar 3.0 g/L

**VINEYARD** Carmenère fruit from different growers in the Rapel Valley, grown on the hillsides, overlooking the rivers Tinguirica and Cachapoal, cropped at less than 10 tons/ha (4 tons/acre).

**HARVEST** A dry season with moderate temperatures, the grapes were harvested during the second half of April.

**VINIFICATION** Upon arrival at the winery all grapes were destemmed and crushed to stainless steel tanks and inoculated with selected yeasts. Fermentation occurred quickly; temperatures reached 32°C. The wine was left to macerate for an additional 7 days, for added structure and longevity. Half the resulting wine underwent malolactic in barrels, where it was left to age for an average time of 6 months. The other half was kept in tanks to complete malolactic fermentation. The wine was finally assembled, filtered and bottled. A total of 11.100 cases were produced.

