



LAS VELETAS

Estate Carmenère 2018

Winemaker: Rafael Tirado
D.O: Alquihue, DO San Javier, Maule
Harvest method: Manual
Plantation Year : Año 1995 - 2000



Vieyard

The vineyard is located at 175-250 masl over the last portion of the coastal range hills, because of these, is influenced by the wind coming from the pacific refreshing the vineyards on the slopes, getting longer time to ripeness. The soil is based on granitic with some red clays and slade stones in the highest points. All these conditions increase the minerality in our wines

Tasting notes:

Wine with intense purple ruby color, very bright and clean. On nose shows fruited notes as black berries, mixed with some herbal notes like roast bell peppers. On palate denote volume covering the hole palate, with silky tannins and ripen flavors. Having a very aromatic long end with freshness. Making it able to drink now or aged by 4 years.

Food pairing:

Grilled Beef, roast duck, and smoked pork ribs, Chilean , indian, Chinese food.

Color: Purple ruby

Varieties: Carmenère

Alcohol: 13,5°

PH/ Acidity: 3.54/4.91

Residual sugar: 2gr/lit

Aged: 6 to 8 months in french oak barrel

Aged Potencial: Drink now or storage for 4 years

Awards:

90pts James Suckling Harvest 2017