



# Cuartel #60 – Carmenere 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 red violet color, very bright and clean. On nose shows fruited notes as black cherry, raspberries mixed with fine notes of cacao. 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 6 years.*

## Food pairing:

*Grilled Beef, smoked pork ribs, dark chocolate. Chilean, indian or Chinese food.*

**Color:** Red violet

**Varieties:** Carmenere 100%

**Alcohol:** 14°

**PH/ Acidity:** 3.55/5.2

**Residual sugar:** 2gr/lit

**Aged:** 16 to 18 months in french oak barrel

**Aged Potencial:** *Drink now or storage for 10 years*

## Awards:

**94pts Descorchados** Harvest 2017

**91pts Tim Atkin** Harvest 2018

