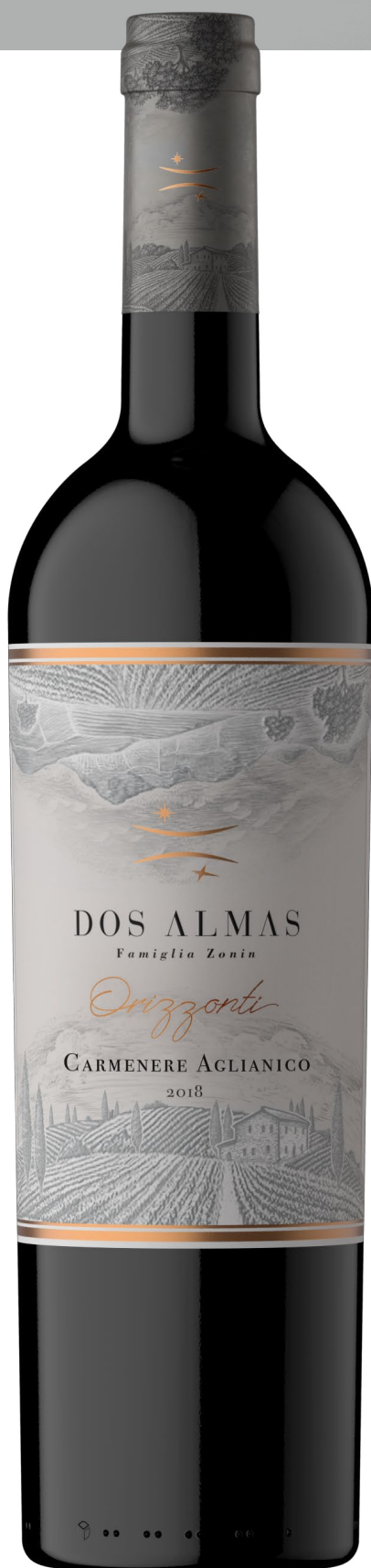


Orizzonti

CARMENERE - AGLIANICO  
2018

DOS ALMAS

Famiglia Zonin



## VINEYARDS

**VARIETY** Carmenere 60% - Aglianico 40%

**DENOMINATION OF ORIGIN** Chile

**SOIL** Carmenere comes from Trinidad Vineyard, Maipo Valley and Aglianico comes from Maule Valley. The soil is a Clay-Sandy soil with granite. It has 3 different profiles. The first profile is a clay soil the first 15 cm deep. Then the second profile is a sandy with stones, and the third profile is granite mixed with sand and pebbles.

## VINIFICATION

**FERMENTATION** Just 50% of the grapes is crushed. A pre-fermentative maceration is carried out at 8 °C for 5 days. When the temperature begin to increase, pumping-over starts and the must ferments at a temperature between 22–28 °C. The wine is tasted daily to determine the level of pump-overs. It spends a total of 21 days in the tank and is then decanted into oak barrels, where the malolactic fermentation takes place. This is part of the ageing process and is key in achieving harmony between the fruit and the oak.

**AGEING** 100% of this wine matures for 18 months in extra fine-grain French oak barrels, 34% of them first-use, 66% second and third use. Then the wine is aged in the bottle for 8 months. It is racked three times.

**TECHNICAL DATA** Alcohol: 13,5% ABV - pH: 3,5 - Tartaric Acid: 5,6 g/L  
Residual Sugar: 3,9 g/L.

**AGEING POTENTIAL** This wine has excellent potential for cellaring for 10 years. We recommend that this wine be decanted 30 minutes before serving.

## TASTING NOTES

**COLOUR** Intense and intriguing deep red with violet hues.

**NOSE** The nose reveals black fruit, such as blackberries, blueberries and black cherries, intermingled with notes of pepper and spices, as well as damp earth and even some mineral notes, like graphite.

**PALATE** In the mouth, this wine has vibrant body and is very fresh and good structure. It is smooth on entry, with firm, velvety tannins and fresh acidity, which makes for a long, persistent finish.

## PAIRINGS

This wine is excellent with game, such as venison and boar, as well as pork and lamb.