RESERVA
CARMENERE
2016

DOS ALMAS
Famiglia Zonin

VINEYARDS

VARIETY Carmenere

DENOMINATION OF ORIGIN Colchagua Valley

SOIL Granite and gravel/stones with high permeability.

HARVEST The 2016 vintage was fresh, with moderate temperatures. The grapes ripened slowly, enabling balanced development. The cool climate allowed the production of wines of great freshness, vibrant acidity and moderate alcohol. The grapes, harvested between April 25th and May 8th, underwent a careful manual selection to were carefully selected to avoid oxidation and loss of quality.
The grapes were hand-picked, transported and sorted at the winery.

VINIFICATION

FERMENTATION Pre-fermentation cool maceration in order to extract greater colour and aromas. The must was then fermented in stainless steel tanks for at 24–28 °C.

AGEING 70% of the wine was aged in French oak for 10 months, followed by 3 months in bottle before release.

TECHNICAL DATA Alcohol: 13% ABV; pH: 3.7; Tartaric Acid: 4.6 g/L; Residual Sugar: 3.7 g/L.

AGEING POTENTIAL 7 years in optimal cellaring conditions.

TASTING NOTES

COLOUR Deep cherry red with garnet notes.

NOSE Intense and alluring, with highlights of black and red fruit aromas suchas blueberry, blackberry, groseilles, strawberries and cherries. Spicy and earthy notes blend harmoniously with lashings of chocolate and vanilla as well as a pleasant balsamic note.

PALATE The rich structure stands out with balanced body and big velvety tannins that give greater volume to the wine. A clean and elegant finish.

PAIRINGS

We recommend serving at 16–18 °C. Ideal to pair with soft cheeses cream-based dishes, pasta and meats such as pork and lamb.