

# GRAN ARAUCARIA

RESERVA

## Description

Variety: Carménère  
Appellation: D.O. Valle Central  
Winemaker: Sergio Correa Undurraga  
Bottling: Estate bottled  
Alcohol: 13,5°

**Vineyards and Terroir** The grapes come from our vineyards located in Villa Alegre, 285 km south of Santiago, in Maule Valley. This place has a Mediterranean-like climate, where the winter rains are normal and the summers are dry, with marked range of temperatures between day and night. This allows the grapes to get ripe tannins, as well as excellent aromas and color concentration. Soils are a combination of sand and volcanic ash and the flat terrain gets and superb sunlight exposition.

**Vinification** The Carménère grapes were harvested at the end of April. The must is fermented in stainless steel tanks with selected yeasts at temperatures ranging from 26° to 28°C during a seven-day period. Prior to bottling, the wines are stabilized and filtered carefully to keep all the fruit.

**Notes From Our Winemaker** Our Carménère has an intense dark-violet color. The wine features aromas of fresh red fruit, hints of plums, jam and spices. Its tannins are sweet and velvety. It matches soft, red meats, poultry and soft cheeses.

**Recommended Serving Temperature** Serving temperature between 17° - 18°C

