



Puerto Viejo Carmenere Reserve 2016

Exportadora Sur Valles Limitada (Vina Requiringua), Curico Valley, Chile

14.0 % alc./vol.

Dry, mild, dusty berry aromas are simple but correct for the variety. This feels scattered across the palate, with some stickiness. Resiny, oaky, buttery flavors of generic berry fruits finish short, with a mild but lasting green note.

(Michael Schachner about 2014 vintage, Wine Enthusiast, 2016)

Terroir:

Vineyards are in the Central Valley of Chile. Main vineyard Requiringua Corner of the Winds is 80 km from the Pacific and 60 km from the Andes. Warm temperate climate with a Mediterranean rainfall regime and a wide range between daytime and nighttime temperatures. Annual precipitation averages about 600 mm, concentrated in the winter months.

Soil: deep, loam-clay.

Vines: 20 y.o. Density: 3,330 plants/hectare.

Harvest: Hand picking, with double selection in vineyard, in late April.

Vinification:

15-20 days with cold pre-fermentative maceration for four days at under 10°C. Fermentation with active dry yeast (Bayanus) at temperature 26 to 28°C. Wine conserved on its lees for six months in stainless steel vats with micro-oxygenation and with French oak, 15% of the wine aged eight months in French and American oak barrels.

Variety: Carmenere 100%

Residual sugar: 2 g/L

Serving suggestion and food pairing: Serve at ~17°C. Perfect accompaniment for Soused rabbit, Lamb Stew Cheese, Cuban-style Roast Pork. Also try with Goat Cheese or Mozzarella.



Wine Enthusiast'16 (14vntg)

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