



# *Carmenere*

GRAN RESERVA

BRAND: CORTA HOJAS WINE

LEVEL: GRAN RESERVA

ORIGIN: LONTUE VALLEY - CHILE

COMPOSITION: CARMENERE 100%

## *Harvest*

MANUAL IN BOXES OF 13 KG . LATE APRIL

## *Vinification*

PROCESSING GRAVITATIONAL CLUSTER SELECTION. SULFITED 5 G/HL  
COLD MACERATION FOR 72 HOURS, FERMENTATION BETWEEN 28 AND  
30 ° C FOR 6 DAYS WITH MACERATION POSTFERMENTATIVE ACCORDING  
TASTING. AFTER HIS WINE BARRELS ARE PLACED IN FRENCH AND  
AMERICAN OAK FOR 12 MONTHS. COARSE FILTRATION AND BOTTLING  
YOUR BOTTLE MINIMUM TIME SHOULD BE ABOUT 6 MONTHS  
WHICH BRINGS COMPLEXITY AND ROUNDNESS.

## *Tasting Notes*

BRIGHT RED, BRIGHT AND CLEAN, BLuish TINGE. SPICY VARIETAL  
AROMA AND ELEGANT. VERY GOOD COMPLEXITY WITH NOTES OF  
CHOCOLATE BARRELS. GOOD BALANCE ON THE PALATE, SOFT  
AND CREAMY. ITS WOOD BRINGS TOAST AND SMOKE NOTES THAT  
GIVE A GOOD FINISH.

IDEAL TO ACCOMPANY STEWS AND CASSEROLES OR PASTA  
ACCOMPANIED BY SAUCES. ALSO GOOD TO SHARE IN THE  
COMPANY OF CHEESES AND APPETIZERS