



Carmenere Reserve

BRAND: CORTA HOJAS WINES

LEVEL: RESERVE

ORIGIN: LONTUE VALLEY

COMPOSITION: CARMENERE
100%

HARVEST: FROM LATE APRIL
TO EARLY MAY

Winemaking

Processing gravitational cluster selection.

Cold maceration for 72 hours, fermentation between 28 and 30 ° C for 6 days with post-fermentative maceration for 3 to 5 days. Using French and American oak toasting at different levels to give complexity to the fruit.

Static cold tartaric stabilization and filtration.

Tasting Notes

Deep red, deep and brilliant blue notes.

Aroma of red fruits with hints of peppery spice and variety show.

Mouth soft and well balanced with wood assembled which provides toast and smoke on the continuing nature of the variety.



... *Taste Chile*