

“BEST BUY” SIAL 2006

<p>Variety: Carmenerere</p> <p>Region: Colchagua Valley</p> <p>Blend: 85 % Carmenerere – 15 % Cab. Sauvignon</p> <p>Tasting notes: This Carmenerere has a good dark ruby colour, introducing a nose that reveal cherry and plum jam fruit, underscored by a nice touch of vanilla. His mouth is soft, full bodied, round. Very good for daily drink.</p> <p>Vintage report: The grapes were hand picked during the last week of april, when ripe berries, develop a great dark colour and intense fruit flavours, along sweet and round tannins.</p> <p>Winemaking report: Fermented at 26 °C for 6 days, 60 % of the blend went immediately to french and american oak, for malolactic fermentation, gaining chocolate and mocha notes.</p> <p>Technical data:</p> <ul style="list-style-type: none">- Alcohol: 14°- Skin contact: 7 days- Fermentation temperature / time: 25 °C – 6 days- Maturation process / time: 60% in oak barrels – 40 % in stainless steel tanks- Oak type: 2nd and 3rd use american and french oak <p> PRODUCT OF CHILE</p>	<p>CARMENERE</p> <p><i>Estate</i></p> 	
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Technical sheet :

Gencod	7 804 414 100 003
Size	75 cl
Nber of bottles per carton	12
Number of cartons per pallet	50
Nber of bottles per pallet	600