

RAYUN

VARIETAL



CARMENERE CENTRAL 2014

This wine has aromas of ripe black fruit, cherries and blueberries. It has fine smoky notes, toast and a hint of caramel. It's very smooth and creamy on the palate, with round tannins and good persistence.

WINEGROWING

Varietal composition: 100% Carmenera
Harvest Year: 2014
Appellation: Central Valley
Year in which vineyards were planted: 1996
Yield: 13 tons/ha
Month of harvest: Late April

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration 72 hours at 10 °C before fermentation and post fermentative maceration for about 10 days to extract volume and density.

Fermentation: During 10 days, starting at very low temps with a maximum of 24°C to preserve fruity flavors and avoid tannin over extraction.

Malolactic fermentation: YES

Ageing: At least 8 months in stainless steel before first bottling. Contact with American and French oak for at least 3 months.

ANALYTICAL INFORMATION

Alcohol (% vol.): 13,5
Total acidity (exp. in gr/Lt of Tartaric Acid): 5,9
pH: 3,6
Residual Sugar (gr/Lt): 3