

RAYUN

GRAN RESERVA



CARMENERE GRAN RESERVA MAIPO 2012

It is an elegant and balanced wine. It has aromas of cherries, raspberries, almonds, vanilla, coconut, spices and a light touch of cinnamon. It also has very toasty notes elegant, which together with its large volume, persistence, power and complexity make this wine is palatable and nicely integrated.

WINEGROWING

Harvest Year: 2012
Appellation: Maipo Valley
Year in which vineyards were planted: 1995
Yield: 10 tons/ha
Month of harvest: Mid May

WINEMAKING

Winery: Estate Winery, Colchagua Valley

Maceration: Cold maceration for 5 days at 10 °C before fermentation and post fermentative maceration for 20 to 25 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: 12 months in contact with American and French Oak. At least 6 months of bottle keeping.

ANALYTICAL INFORMATION

Varietal composition: 100% Carmenera
Alcohol (% vol.): 13,7
pH: 3,6
Total acidity (exp. in gr/Lt of Tartaric Acid): 5
Residual Sugar (gr/Lt): 2,9