



## SIERRA BATUCO CARMÉNÈRE RESERVA

Composition : 100% Carménère  
Appellation : Maule Valley, Chile  
Origin : Vineyard Batuco  
Ageing Potential : It is ready to enjoy now, and will continue to develop favorably in bottle for up to 5 years if stored in a cool and dark place.

Soils : Deep alluvial clay and sand, low to medium fertility.  
Topography : Hilly.  
Climate : Warm and dry Mediterranean climate. Long, dry summers, temperatures moderated by cooling influence of the Pacific Ocean. Rainy winters.

Harvest : The grapes were manually harvested using 10kg baskets, selecting the best bunches in order to use the highest quality grapes. Then they were transported into the winery in 400kg bins. The grapes are fermented in stainless steel tanks between 24°- 28°C degrees (75° and 82°F), with post-fermentative maceration for up to another 10 days. The wines were aged 8 months in a mix of new and used barrels acquiring a remarkable complexity of flavors and aromas.

### Tasting Notes:

This Carménère has aromas of dry leaves and white pepper that unfold with raspberry and blackberry fruit flavors, silky smooth tannins, and lovely complex finish.

*Sierra Batuco is a pioneer in this newly discovered viticultural zone of Chile. Our wines reflect the freshness of the climate and the concentration of slowly matured grapes. In our Reserva range you will find full-bodied oak-aged wines with structure, concentration and exciting complexity.*

### TEMPERATURE PAIRING FOOD

