

ALTOS

Carmenère · Carignan


TERRA ANDINA
CHILE

Vintage	2005
Variety	60% Carmenerere + 40 % Carignan
Region	Central Valley (Carmenerere from Maipo y Carignan from cauquenes)
Wine Making Details	All the stems of the grapes were removed with partial crushing of the berries. The must was cooled to reduce the temperature immediately after crushing to maintain flavors and aromas and reduce the level of SO2. Cool pre-fermentation maceration for 72 hour to extract primary flavors and color. Fermented in stainless steel tanks with jackets at 25°C. Total maceration period between 20 to 35 days. Natural malolactic fermentation at 16°C. No fining and this is an unfiltered wine.
Tasting Notes	<i>Color:</i> Dark and deep ruby red <i>Aroma:</i> Dense and complex with an expressive range of blackberries, blueberries, cherries and pomegranate flavors with hints of sweet spices and cedar. <i>Palate:</i> Rich, deep and powerful. Has a compelling purity and impressive persistence.
Cellar Potencial	8 years
Aging	12 - 14 Months French Oak And 30% American Oak
Technical Details	<i>Alcohol Content:</i> 13.7 % vol. <i>Total Acidity:</i> 7.04 g/l (Expr. in Sulfuric Acid) <i>pH:</i> 3.49 <i>Sugar:</i> 2.84 g/l <i>Dry Extract Seco:</i> 31.1g/l
Parings	Indian food, barbecue sauces, pasta and medium body cheeses.

