

SOLECA

GENERACIONES
3

CARMÉNÈRE RESERVA 2022

Appellation:	Central Valley		
Variety:	Carménère		
Vineyard:	Old vineyards V:SP-trained mass selection, flood irrigation, balanced growth.		
Soil:	Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.		
Harvest:	Mechanized and manual harvest during the first week of April.		
Fermentation	Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C		
Aging:	Micro-oxygenation with staves during malolactic fermentation.		
Tasting Notes:	Ruby red with a violet hue. Paprika stands out on the nose along with enticing aromas of ripe red fruit. Medium bodied with a avorful mid-palate, sweet tannins, and a pleasingly fruit finish.		
Pairing:	Vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms. Server at 16°C		
Alcohol:	13°	Acidity (g/l):	4,44
pH:	3,69	Sugar (g/l):	2,92

