



SOLECA

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GENERACIONES

CARMENERE

Vintage:	2021		
Appellation:	Central Valley.		
Variety:	Carmenere.		
Vineyard:	Located in El Chequén Estate. 20-year old vineyard located 30 km from the ocean. Ungrafted, VSP-trained mass selection. Automatic irrigation system. These plants do not produce a thick vegetative mass.		
Climate:	Mediterranean climate with ocean influence, with temperatures ranging between 8 and 12 °C in winter and 18 and 29°C in summer. Annual precipitation: 500 mm.		
Soil:	Very deep soil with far-reaching roots and a very high clay content.		
Harvest:	Manual and mechanized harvest, de-stemming in the field beginning the second week of April.		
Fermentation:	Traditional fermentation in stainless steel, with select yeasts, little pumping over, increased aeration and no wood contact. Micro-oxygenation during Malolactic Fermentation.		
Aging:	50% in third- and fourth-fill barrels, 6 months.		
Tasting Notes:	Our Carmenère features a deep, bright and clear ruby red color, with medium body. The intense nose is driven by ripe red fruit like cherries and raspberries, with notes of green pepper, leather and smoke from aging in barrels. The mouth is balanced and elegant, with smooth and juicy tannins that give the wine a more persistent, classy finish.		
Food Pairing:	Gran Reserva Carmenere is ideal for meat stews, stuffed pasta and semi-ripe cheeses.		
Recommended Serving:	Autumn/Winter 16°C.		
Alcohol:	14	Acidity (g/l):	4,71
pH:	3,78	Sugar (g/l):	2,96

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