

# Reserva Carmenera

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
PACRCA	Pacifico Sur	Chile	Curicó Valley
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Carmenera	13.5%	50% French Oak, 6-8 months	Cork



## *Background*

Located 200km south of Santiago, more than 30 varieties of wine grapes have grown in the Curicó Valley since the mid-1800s. The region is shielded from the ocean influence by a coastal range of hills, creating a Mediterranean climate. The soil is a mix of clay and loam. Tutunjian are a family-owned winery with vineyard sites in five different Chilean valleys - Maipo, San Antonio, Colchagua, Curicó, Maule. This array of locations and microclimates allows them to produce a wide range of wines and styles. Tutunjian was founded in 1995 when American businessman, Edward Tutunjian visited Chile and fell in love with the country and its wines. Deciding to invest in Chilean wine, he bought his first vineyard in the prestigious Curicó Valley.

## *Winemaking*

Hand-harvested, the grapes are macerated at low temperature prior to fermentation for 5-6 days to extract colour and aromas. Fermentation occurs in stainless steel tanks between 28-30°C for seven days before macerating for a second time for 10 days. 50% of the wine is then aged in French oak barrels for 6-8 months. The wine is blended in stainless steel tanks and aged for a further 3-6 months prior to bottling.

## *Tasting & Pairing*

A dominant oak influence is supported by rich aromas of cranberries and dried fig. Juicy, spicy red berries, cherries and bramble fruit create a succulent palate. Well-balanced with perfectly structured tannins and a spicy finish.

Perfect with beef empanadas or chargrilled vegetables.

## *Sustainability & Extra Information*

Vegetarian, Vegan