

Sepia RESERVA



CARMENÈRE

Carmenère 85% - Cabernet Sauvignon 15%

Denomination of origin

Cachapoal Andes

Soils of loam to loamy-clayey silt, alluvial-colluvial in origin, stony and with good drainage. Temperate Mediterranean climate with wide variation in temperature between day and night.

Harvesting and vinification information

The climatic conditions were good during the 2014 season, with a long, dry harvesting period in the absence of rain. There were some episodes of frost in the spring and, although these did not affect the Alto Cachapoal, there was a slight fall-off in yields. The wines are eminently fruity, with good tannic concentration and a fresh, spicy personality.

Harvesting: first week of May.

Ageing: 10-12 months in barrels of French and American oak.

Tasting notes

Colour: deep red with violet highlights.

Aroma: red fruit, fresh blackberries and spices, with the subtle hint of herbs typical of the variety.

Flavour: fresh and fruity in the mouth, with mild, kindly tannins, good concentration and a long finish, framed with delicate touches of vanilla.

Serve at: 16-18°C.

Food match: lean meats, turkey with prune sauce, rabbit and mushroom risotto.

Keeping potential: 6 years.



Winemaker Director: Irene Paiva

Analysis 2015

Alcohol: 13.5%

pH: 3.62

Total Acidity: 3.19 g/L.

Residual Sugar: 3.04 g/L.

