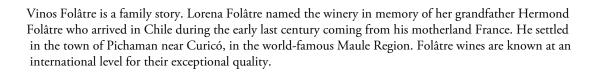
FOLATRE

VINEYARDS & WINERY CHILE







GRAPE VARIETY	100% Carménère	ALCOHOL	14,0 v/v*
VINEYARD	Los Robles	RESIDUAL SUGAR	2,26 g/l*
APPELLATION	Curico Valley	pH	3,90*
HARVEST YIELD APROX	10 ton/hectars	TOTAL ACIDITY	2,56 g/l*

SERVING TEMPERATURE 16-18°C - 60-62°F *Technical parameters are referential and can vary according to the harvest

Winemaking

ROLATER

CARMENERE Reserve

O EURICO VALLE

Pre fermentative maceration for 7 days at 8°C, fermentation at 28°C, post fermentative maceration for 10 days.

Tasting Notes

Deep bordeaux color with hints of purplish-blue. The nose is tasty and develops notes of roasted red peppers with black fruits. The mouth is well balanced and predominately silky. The tannins are soft and creamy, it shows tones of cinnamon, spices and chocolate.

It is an excellent flagship of the Carménère grape variety from the world recognized Curico Valley: very elegant and delicate.

Perfect to pair with pastas, oriental food, red and white meats.

Awards and Medals

- Carménère al Mundo (Chile, October 2016) 87,66 points
- San Francisco Wine Competition (USA, June 2015)
- **Descorchados 2015** (Chile, November 2014)
- I 86 points

