

FOLÂTRE

VINEYARDS & WINERY
CHILE



Reserve CARMÉNÈRE

Pichaman, the name of an old terminal train station. Its name comes from the Mapudungun language used by natives and means "Little condor". The Folâtre Family, of French origin, first came to this area by train, where they settled after seeing the stunning land and its possibility to cultivate grapes, a wine making tradition since then....

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

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

Tasting Notes

Deep bordeaux colour 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)
Bronze medal
-  **Descorchados 2015** (Chile, November 2014)
86 points

