



CARMÉNÈRE

CHATEAU PERBAL GOLDEN SELECTION

TASTING NOTES

This wine has a bright ruby red color with hints of violet. This Carménère highlights because of its aromas of blackberries, plums, black pepper, and tobacco. In the mouth, it is round, tasty, with a pleasant and delicate finish.

WINEMAKER

Magdalena Ganderats
David González
Felipe Riveros

HARVEST

100% Manual Harvest

VINIFICATION

The alcoholic fermentation process occurs in small stainless steel tanks to ferment small plots of the vineyard separately. The temperature goes from 78° to 82° F (26° – 28°C).

Once the fermentation is over, a maceration occurs for about 7 to 15 days to finish with the malolactic fermentation in barrels.

CHEMICAL ANALYSIS

Alcohol	14 Vol.%
Total Acidity (H2 SO4)	3.37 g/l
Residual Sugar	3.1 g/l

TECHNICAL DETAILS

Appellation
MAULE
(Central Valley)

Year
2017

Yield
8,000 kg/ha

Varietal
100% Carménère

Aging
100% of the wine is aged in French oak barrels for 12 to 14 months and an additional 10 months in bottle.

SUGGESTIONS

Aging suggestions

1. Keep it fresh (no higher than 59°F /15°C)
2. Stay away from light.

Ideal serving temperature
63°-66°F (17°-19°C)

Decanting time we recommend
Half an hour.

Food Pairing Notes

Because of its medium/medium-high complexity, enjoy it with pasta, red meats, Asian food, and cheeses.