ANAKENA
CHILE

CARMENERE 2013

- Apellation : Central Valley
- Composition : 100% Carmenere
- pH : 3,6
- Residual Sugar : 4,0 g/l
- Total Acidity : 3,2 g/l

SOIL

Mainly Sandy clay-loam soils of medium vigour are characteristics of our Central Valley. The vines are planted to a vertical trellis system and are drip irrigated allowing an optimum amount of yields per hectare.

CLIMATE

Chile's Mediterranean climate combines the warm, dry summers and cold, rainy winters that are ideal for vines. The reciprocity between the effects of the Pacific Ocean and the Andes Mountains give as a consequence a growing season with sunny days and cool nights which create a good temperature oscillation that red grapes need in order to develop ripe tannins and intense color.

HARVEST

This year will be remembered for its warmer than usual weather, with virtually no rain throughout the entire season, a summer packed with sunny days, and temperatures that were more than enjoyable. The climatic conditions this 2012 season were an important allied.

Winemakers Notes

This intense, carmine-red colored Carmenere presents aromas of red fruits and spice. The palate is smooth and round and ends on a pleasing finish. Ideal with red meats, pastas, and cheeses. Best enjoyed at 18 ºC.