



PUNTÍ FERRER
FINE WINES CHILE

GRAN
RESERVA
CARMENERE

CLIMATE

Temperate weather characterized by periodic mediterranean type of rains and large thermal variations between the day and night. In average, during winter months, 600 mm of water are concentrated in our fertile valleys.

VINICULTURE

Vineyard Age: 15 years

Conduction System: Espalier

Performance: 8 Ton / Ha

Harvest Type: Manually during the second half of april.

VINIFICATION

Maceration: Pre fermentation maceration in cold temperatures of 7° C for 5 days.

Fermentation: Initiated with the use of selected yeast and processed under controlled temperatures among 25° - 28 ° C.

Extraction: Traditional pump over techniques to respect the fruit natural properties.

Maceration: Post fermentation maceration during 4 - 5 days.

Storage: The wine is nurtured in french and american oak barrels for 10 months.

TASTING NOTES

Visual: : Ruby intense color.

Nose: Dark fruit fragrances with a mixture of spices and roasted touches.

Palate: A very structured mouth with firm tannins in a persistent mouth ending.

Pairing: Seasoned pastas, pork meat and pate.

Serving T°: 17 - 18°C

