



# Patagón

## CARMÉNÈRE

APPELLATION	Central Valley
ALCOHOL	13% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/Lt
RESIDUAL SUGAR	< 4 g/Lt

### CLIMATE

Mediterranean climate with a wide range between daytime and nighttime temperatures, resulting from the proximity of the Pacific Ocean (80 kilometers, or 50 miles) and the Andes Mountains (50 kilometers, or 37 miles). Vineyard receives coastal breezes during the afternoon that help to moderate summer temperatures. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated in winter months.

### VINEYARDS

**Year of plantation:** 2000

**Trellising system:** Vertical Shoot Positioned trellis

**Density:** 1,660 plants/hectare (670 plants/acre)

**Yield:** 16 tons/hectare (6.5 metric tons/acre)

Harvest method: Mechanical harvest during second half of April.

### WINEMAKING

**Maceration:** 10 days.

**Extraction:** Traditional pumping-over, and mixing with liquid nitrogen.

**Fermentation:** Starts with active dry yeast (Bayanus) at temperatures ranging between 25°C and 28°C (77°F-82°F).

**Aging:** Wine conserved on stainless steel vats for two to three months with oak contact.

### TASTING NOTES

**Appearance:** Deep red color with violet highlights.

**Nose:** Expressive notes of blackberry, blond tobacco and a spicy touch.

**In mouth:** With a smooth mouth entry, the palate confirms the nose's flavours and shows medium body, well-balanced tannins and a pleasant finish.

### PAIRING RECOMMENDATION

Risotto.