



Patagón

WINEMAKER SELECTION

CARMÉNÈRE

APPELLATION	Central Valley
ALCOHOL	13.5% by Vol.
TOTAL ACIDITY	4.7 ± 0.3 g/l
RESIDUAL SUGAR	< 4 g/l

CLIMATE

Warm temperate climate with a Mediterranean rainfall regime and 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). The vineyard receives coastal breezes during the afternoon that help keep summer temperatures moderate. Annual precipitation averages about 600 millimeters, or 23.6 inches, concentrated mostly during winter months.

VINEYARDS

Year of plantation: 2003

Trellising system: Vertical Shoot Positioned trellis

Density: 3,330 plants/hectare (1,350 plants/acre)

Yield: 14 tons/hectare (5.7 metric tons/acre)

Harvest method: Hand picking, with double selection in vineyard, in the first week of May.

Soil: Deep and very rocky soil with sandy loam texture.

WINEMAKING

Maceration: 12-16 days with cold pre-fermentative maceration for four days at less than 10°C (50° Fahrenheit).

Extraction: Traditional pumping-over.

Fermentation: Starts with active dry yeast (Bayanus)

Temperature: 25°C-28°C (77°C-82°C Fahrenheit)

Aging: Wine kept on its lees in contact with French oak for six months.

TASTING NOTES

Appearance: Intense ruby red color with purple highlights

Nose: Very expressive nose with hints of blackberries, mocha and smoked flavors.

In mouth: Velvety tannins with juicy, fresh palate and notes of roasted red pepper.

PAIRING RECOMMENDATION

Grilled baby back ribs.