



LA PALMA RESERVA CARMENÈRE 2021

La Palma Reserva are wines made from selected fruit from our own vineyards that offer varietal expression in perfect harmony with the complexity that comes with the presence of oak. This collection of estate bottled wines offers the perfect opportunity to appreciate the potential of Chile and Cachapoal as a world-class denomination of origin.

WINE OF CHILE

Vineyard Region

Peumo, Cachapoal Valley.

100% Carmenère



Maturation

The grapes are machine harvested, de-stemmed and crushed. The must is then pumped into a fermentation tank and inoculated with selected yeasts. During fermentation, open pump-overs are made, keeping controlled temperature at 28°C for about 15 days. Pressing takes place when the necessary amount of color, flavor and tannin is extracted. The pressed wine is kept separate. Malolactic fermentation usually occurs naturally. The wine is aged for 6 months in French oak.



Nose

Wine of high intensity of color and aromas, with notes that recall cherries and blueberries, added to aromas of spices such as pink pepper and coffee beans.



Palate

Its palate is round and medium-bodied with a finish reminiscent of chocolate and mocha coffee.



Food Matches

Highly versatile Carmenère with different dishes such as chicken curry, corn cake or legumes. Serve between 16 and 18 degrees and drink from today until 2023



Storage temperature

Optimal 15°C

ALC/VOL: 13,5% ACIDITY: 4,89 (tartaric acid) RS: 3,29 PH: 3,76

