



## Carménère Reserve

Colchagua Valley, Chile

*Deep purple and violet hues give this wine a distinctive color. Aromas of wild plum, earth and spice burst out of glass. This wine's rich mouthfeel is complemented by dark fruit flavors and a long silky finish..*

—Winemaker Alphonse DeRose

### Technical Data

Producer:	Viña El Huique
Variety:	Carménère Reserve
Origin:	Colchagua Valley
ABV:	14 %
TA:	4.3 g/L
pH:	3.5
Residual sugar:	2.5 g/L

### History

This property has belonged to the Echenique family since 1785. The winery was built inside the interior of an old colonial style adobe building, built in 1870. At one time, this building joined the old main house and the chapel of "San Miguel del Huique" estate. Inside this rustic colonial architecture is a modern wine cellar with state of the art technology.



The winery encircles an interior patio of 5.000 square meters, planted with vines and ornamental plants, surrounded by verandas. The original patio was used as the warehouse of the property for storing tools, carriages, utensils, harvests and foodstuffs. It also functioned as a bread store and dockyard. It should be noted their curved clay tile roof covers an interesting ensemble of 4.500 square meters approximately.

Due to earthquakes the present owner decided to restore the building in 1987 and it has been his main interest to conserve the colonial style hiding the modern technology in its interior. This place has become very attractive and unique, and is of great interest to visitors.

### Vineyards

The vineyards are planted in deep clay soils. Proper maturity and canopy management are fundamental to obtain the distinctive flavor profile of Carménère. An early cluster removal ensures proper crop levels for more intense fruit character.

### Vinification

Hand picked grapes are transported to the winery in 16 kg cases. De-stemmed grapes are sent to stainless steel and concrete tanks. Fermentations take place with native yeasts. Three Daily pump overs extract color and structure. Temperature during alcoholic fermentation is maintained between 28 – 30 °C. Six days of extra maceration gives the final structure. 18 months of barrel ageing give a touch of sweet vanilla and toast that integrates well with the wine's fruit character.