

Sillancki



RESERVA

Carmeneré

TASTING NOTE

Ruby red with a violet hue. Paprika stands out on the nose along with enticing aromas of ripe red fruit. Medium bodied with a flavorful mid-palate, sweet tannins, and a pleasingly fruity finish.

A nice accompaniment for vegetable gratins with white sauce or creamy cheeses. Roasted red meats with herbs and mushrooms.

Serving temperature: 16 °C.

DESCRIPTION

Valley : Maule
Variety : 100% Carmeneré

VINEYARD

Estate : 15 years. Vineyards located in the area of San José de la Sierra; old VSP-trained mass selection vineyards, flood irrigation, balanced growth.
Soil : Fertile, very deep soil with far-reaching roots and mostly composed of clay, rocks and sand.
Harvest : Beginning the 3rd week of April.

VINIFICATION

Fermentation: Fermentation with select yeasts in stainless steel tanks, with pumping over operations at a maximum temperature of 26° C.
Aging : Micro-oxygenation with staves during malolactic fermentation.