



# CARMENÈRE SAN VALENTINO



Type	Red Wine, Premium
Grape	Carmenère 100%
Classification	Appellation " Aconcagua Valley, Panquehue, Chile"
Production	Average 45,000 bottles of 750 cc.
Altitude	500 meters above sea level
Vine Training System	Double Gouyot
Density	4,202 vines per hectare
Harvest	1st to 4th week of May
Winemaking	After crushing, the juice is cold macerated prior to fermentation followed by a further post-fermentation cold maceration process.
Fermentation	In stainless steel vats of 150 hl
Ageing	16 months in 225L oak barrels ( 70% French and 30% American – 30% new )
Refinement	12 months in bottle
Alcohol by Volume	14.5%
Serving Temperature	16-17°C
Storage potential	Up to 10 years.
Best ratings	95 points Susie & Peter – Chile Wines of the Year 90 points M.Copello



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