

ALIWEN

RESERVA

Vineyard

Origin
Rapel Valley

Variety
100% Carménère

Vintage and Vinification

Harvest

The grapes were manually harvested into 350-kg plastic bins in mid-May.

Reception

The clusters were carefully selected and destemmed and then the grapes were gently crushed.

50% of the must underwent a pre-fermentative maceration at 8°C – 10°C for 48 hours.

Fermentation

The must was then fermented in stainless steel tanks with automatic temperature control. The fermentation took place at 28°C for a period of 7 days, during which there were three daily pump-overs and delestage was used twice halfway through the fermentation process.
Post-fermentative maceration: This took an average of 10 days.



CARMÉNÈRE

Aging

70% of the wine underwent malolactic fermentation and an average of nine months' maturation in second-, third- or fourth-use French, American and Hungarian oak barrels. The remaining 30% remained in stainless steel tanks to contribute a fruity component to the wine.

Tasting Notes

This wine is an attractive violet-red colour. The nose reveals perfectly blended ripe fruit, spices and wood with a touch of mocha and tobacco; altogether a wonderful bouquet. This is a fresh, juicy Carménère filled with smooth, sweet tannins. A modern wine, it achieves perfect balance between the fruit and the wood and delivers complexity and elegance. Its full body, ripe tannins and long, elegant finish make this an ideal partner for meat, chicken or cheese. It also pairs beautifully with aubergine au gratin.

UNDURRAGA

ESTABLISHED IN 1885