Sibaris

GRAN RESERVA
CARMÉNÈRE

ORIGIN
D. O Rapel Valley

VINEYARDS
Soils: The soil is sedimentary with sloping topography. The texture ranges from loam to loamy clay. This well-drained, medium fertility soil is especially suitable for growing red varieties, such as Cabernet Sauvignon, Merlot and Carménère.

Climate: The climate is humid Mediterranean. In winter there is moderate rainfall, with annual precipitation averaging 400 mm. In summer, the weather is dry and hot with cool nights. This enables the production of healthy grapes, with a delicate texture and pronounced aromas.

WINEMAKING
Reception: The grapes were hand-harvested into 500-kilo bins. Then they were destemmed and gently crushed. 30% of the grapes were left whole, without crushing. Finally, the must was chilled and macerated with the skins prior to fermentation, at a temperature of 5º C. for 3 to 5 days.

Fermentation: Fermentation took place in stainless steel tanks at temperatures which varied between 28ºC and 30ºC for a period of 7 days. Then it was macerated with the skins for an additional 10 to 14 days.

All of the wine was aged in French oak barrels for 12 months in order to improve its structure and make the tannins softer and more complex.

TASTING NOTES
The Carménère variety originated in Bordeaux, France, disappeared in the nineteenth century and has now been rediscovered in Chile. This wine is made from grapes from our vineyards in the Colchagua Valley. This wine has a deep violet-red colour. Exuberant aromas of black cherries, ripe plums, wild berries and blueberries mix with spicy notes, such as black pepper, rosemary, boldo and bay laurel. On The palate is soft, concentrated and complex, with a pleasant silkiness and notes of spice and fruit, and offers a delicate yet persistent finish. This wine is an ideal accompaniment for red meat, poultry, pasta and fish. It is also excellent with typical Chilean cuisine, such as sweetcorn pie, sweetcorn parcels and meat pasties.

WINEMAKER
Pilar Díaz

UNDURRAGA
ESTABLISHED IN 1885