



MONTES® Limited Selection

Carmenère | 2010

Carmenère, the legendary "lost grape of Bordeaux" is a new addition to the Montes Limited Selection series.

A wine of dark purple-ruby red color showing evident Carmenère tipicity; on the nose it evokes lovely black pepper aromas and strawberries while on the mouth it shows wild blueberries and blackberries flavors with hints of dark chocolate, black plums and a touch of vanilla and coffee accompanied by the spicy notes typical of the variety.

A very smooth, elegant, velvety and mouth filling wine with the rounded, soft tannins distinctive of Carmenère and a long and memorable finish.

TECHNICAL DATA

Denomination of Origin:
Colchagua Valley.

Yield of Vineyard:
8 tons per hectare (3.5 tons per acre).

Grape Variety:
Carménère 100%.

Oak Aging:
For six months in French Oak, 70% of the blend components.

Case productions:
7,000 cases of 12 x 750ml.

BASIC ANALYSIS

Alcohol	13.9°
Total Acidity (H ₂ SO ₄)	3.59 g/l.
Residual Sugar	3.00 g/l.
pH	3.53 g/l.
Volatile Acidity (C ₂ H ₄ O ₂)	0.59 g/l.
Free (SO ₂)	0.034 g/l.

SUGGESTIONS

Cellaring Recommendations:
Can be enjoyed now or cellared for a minimum of 7 years.

Recommended Serving Temperature:
17°-18° C (62°-64° F).

Decanting:
Recommended to be decanted for 30 minutes.

Pairing Suggestion:
Highly recommended with Mushroom risotto, corn and meat pie, ribeye with mashed potatoes, Mongolian beef, pork ribs.

