



**91 POINTS**

*James Suckling, May 2017*

**VINTAGE** 2015

**VARIETAL COMPOSITION**

100% Carmenere

**AVG. VINEYARD ELEVATION**

1,475 feet

**AVG. AGE OF VINES** 15 years

**ALCOHOL** 14.1%

**CASES IMPORTED** 2,000

**SUGGESTED RETAIL PRICE** \$20

**UPC** 835603002447



## CARMENERE, LOS LINGUES VINEYARD 2015

A single-vineyard wine showing an Andean-climate expression of Carmenere.

**WINERY BACKGROUND:** The Silva family pioneered grape growing in the Colchagua Valley with the first vineyards back in 1892. Their cellar is the oldest in the valley, yet they strive to innovate in their vineyards and to pioneer new terroirs in the Colchagua Valley. They are paving the way for the Chilean Carmenere varietal by investing in research studies in their vineyards to study Carmenere clones and its microterroirs.

**VINEYARD & WINEMAKING DETAILS:** The Los Lingues Carmenere was harvested block by block from April 14 to April 28 to get optimal ripeness. After a cold soak, the wine was fermented and 80% of the juice was aged in oak barrels for 10-12 months. The various blocks were blended, fined, filtered, and bottled.

**TASTING NOTES & FOOD PAIRING SUGGESTIONS:** Deep ruby with a violet rim. On the nose, intense, with notes of ripe black fruits with hints of wild forest fruits. On the palate, good balance between fruit and oak, good structure, powerful, sweet and round tannins, and notes of boysenberries and hints of tobacco. Excellent finish. This Carmenere will accompany a surprisingly broad range of dishes. It's sensational with lamb stew, beef Wellington, seasoned turkey, Thai red curry chicken or any kind of barbecued meat. Also ideal with kebabs, Indian or Mediterranean food.



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