

**ECHEVERRIA  
LIMITED EDITION  
CARMENERE 2010**



*“This rich and unique wine is born from the careful selection of hand harvested Carmenere grapes from Curicó Valley. Concentrated aromas of ripe cherries and plums combine with notes of spices and chocolate. A silky palate and a delicious mouthful add complexity to this exquisite wine.”*

*Roberto Echeverría  
Chief Winemaker*



**ORIGIN:**

Chile  
Curicó Valley

**GRAPE VARIETY:**

Carmenere, from ungrafted selected clones of pre-phylloxera French rootstock.

**HARVEST:**

May 14, 2010  
100% Hand-picked in 18 Kg. boxes and carried to the winery immediately after cutting.  
Carefully selected before processing.

**VINIFICATION:**

- Fermented in 12.000 liter stainless steel vats for 8-10 days at 25-28°C controlled temperature, with selected yeasts.
- Extended skin maceration for additional 12 days.
- 100% malolactic fermentation.
- Aged in 225 liter French oak barrels for 14 - 16 months.

**ANALYTICAL DATA:** (Approximate Data)

Alcohol:	14	% by vol.
Total Acidity:	5.1	grams per liter (Tart.)
Residual Sugar:	3	grams per liter
pH:	3.7	

**SERVING T°:**

Serve between 18 ° and 20° C

**CELLARING ABILITY:**

At least 8 years