



ISLA NEGRA

RESERVA CARMENERE 2009

Vintage 2009
Grape Carmenera 85%, Cabernet Sauvignon 15%
Winemaker Cecilia Padilla

VINEYARD ORIGIN

Apellation Central Valley
Soil Alluvial and colluvial. Good permeability soils with medium organic matter content.
Climate Mediterranean

HARVEST

Date May 2009
Type Hand Picked
Yield 12 Ton/ha

AGING PROCESS IN BARRELS

% in oak 40% in French medium toasted barrels.
Aging Time 3 months.

ANALYSIS

Alcohol 12,7 %vol
Residual Sugar 6,7 g/l
Ph 3,5
Total acidity 5 gr/lit tartaric

TASTING NOTES

Appearance Brilliant.
Colour Ruby red with violet reflections.
Aroma Red fruits like plums and blueberries, combined with spices.
Palate Savoury, soft, rounded and fulfilling.
Food pairing Pastas, fresh cheeses.
Cellaring potential Drink now through 2012.

