



# ISLA NEGRA

## DUAL CARMENERE / CABERNET SAUVIGNON 2010

Vintage 2010  
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 contents.  
Climate Mediterranean

## HARVEST

Date April Cabernet - May Carmenera  
Type Hand Picked  
Yield 13 Ton/ha

## AGING PROCESS IN TANKS

Container Stainless Steel  
Duration 2 to 5 Months (average)

## ANALYSIS

Alcohol 12,9 %vol  
Residual Sugar 6,28 g/l  
Ph 3,55  
Total acidity 5 gr/lt tartaric

## TASTING NOTES

Appearance Brilliant.  
Colour Ruby red with violet reflections.  
Aroma Red fruits, plums, blueberries and soft spices.  
Palate Soft, balance, round with good intensity and persistence.  
Food pairing Pastas, fresh cheeses.  
Cellaring potential Drink now through 2013.

