



ISLA NEGRA

RESERVA CARMENERE 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 content.
Climate Mediterranean

HARVEST

Date May Carmenera - April Cabernet Sauvignon
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/lit tartaric

TASTING NOTES

Appearance Brilliant.
Colour Ruby red with intense 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.

