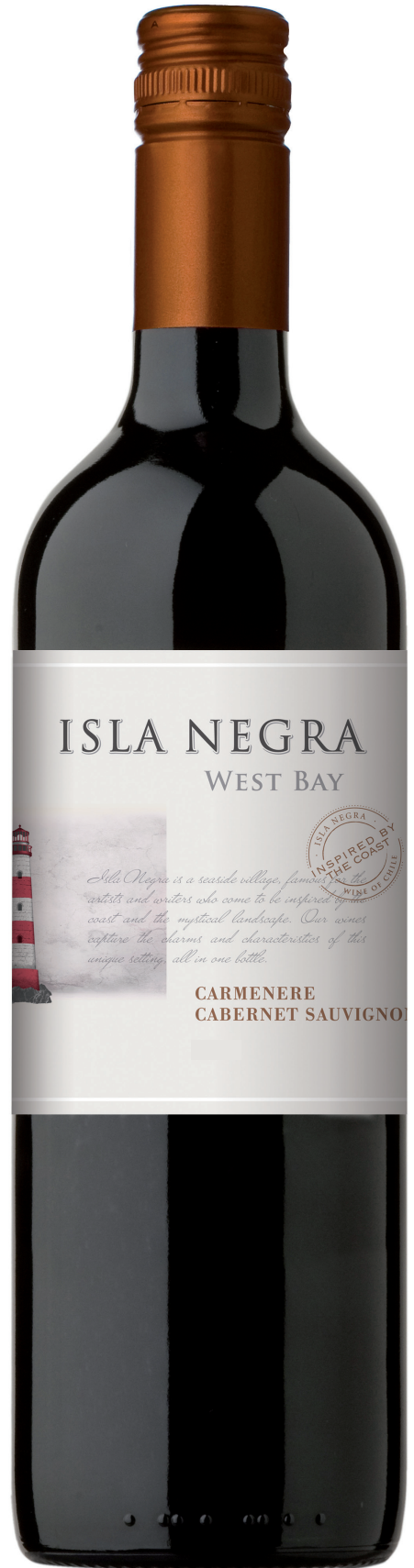




ISLA NEGRA

WEST BAY



Wine

Vintage
Grape
Valley
Winemaker

CARMENERE/CABERNET SAUVIGNON

2014
Carmenera 85% / Cabernet Sauvignon 15%
Central - Maipo - Colchagua - Maule
Cecilia Padilla

VINEYARD ORIGIN

Appellation
Soil
Climate
Viticulture practices

Central Valley
Alluvial and colluvial. Good permeable soils with medium organic matter content.
Mediterranean
Vertical trellising

HARVEST

Date
Type
Yield

April and May
Hand Picked 30%, Machine 70 %
12.000 - 15.000 kg./ha

VINIFICATION

Winery
Yeast strain
Fermentation
Type Vessel
Malolactic

Viña Cono Sur / Chimbarongo
Sacharomyces Bayanus
6-10 Days, Temperature 28-29°C
Stainless steel
Yes 100%

AGING PROCESS IN TANKS

Type Container
Duration
Temperature

Stainless steel tanks
2-4 Months (average)
15°C

ANALYSIS

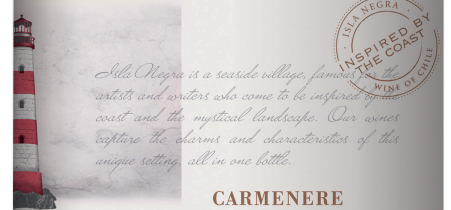
Alcohol
Residual Sugar
Ph
Total acidity
Volatile acidity

12,6 %vol
5,79 g/l
3,58
4,8 gr/l tartaric
0,33 g/l

TASTING NOTES

Appearance
Colour
Aroma
Palate
Food pairing
Cellaring potential

Brilliant
Ruby red with intense violet hues
Red and black fruits, plums, blueberries, soft spices and a touch of tobacco and chocolate.
Well balanced, juicy with soft and velvety tannins.
Medium body with a long and elegant finish.
Meats, Pastas, soft cheeses
Drink now through 2017



CARMENERE
CABERNET SAUVIGNON