



ÁGUILA DORADA

CARMENERE

TASTING NOTES

Color	: Atractive intense garnet red.
Nose	: Heaps of black fruits with hints of black currant and black pepper.
Palate	: In the mouth, the medium structure and tannic ripeness of this gentle wine bestow delicate consistency and harmonious complexity.

VINEYARDS, VINIFICATION AND PRODUCTION

Variety	: 100% Carmenere.
Vineyards	: Fundo San Gabriel, San Javier.
Denomination of origin	: Maule Valley.
Training System	: In Trellis.
Variety of Soils	: Sandy Loan Texture.
Vineyards age	: 10 - 30 years.
Yield	: 8 -9 tons / ha.
Date of Harvest	: Ending April.
Harvest	: Handpicked

LOGISTIC INFORMATION

Bottle capacity	: 750 ml.
Bottles per case	: 12
Gross weight per case	: 15,9

ANALYSIS

Alcohol	: 13%
pH	: 3,7
Total acidity	: 4,5 gr / lt

DESCRIPTION

He presents colors of the range of the red purplish ones, with typical sheen and intensity. The legs in the glass appear demonstrating ever more his reddish violet tonalties. It possesses aromas to mature rosary bed, betarraga sweets marking an aromatic typical presence.

They predominate over the flavors to beterraga, humid lands, cooked fruits and vegetables as red and green paprika. Freshness and quickness, him contributing certain characteristics of youth.

