Meli Carignan 2010

Variety: Carignane 93%, Cabernet Sauvignon 7%

Valley: Maule

VINEYARDS, VINIFICATION AND AGING

Training System: Trellis

Pruning: Double Guyot

Yield: 7 ton/ Ha

Harvest: By hand

Date of Harvest: Beginning of May

Pre-fermentation Maceration: Yes

Fermentation: Traditional In stainless steel tank with native yeast for 1 week at 25°C

Aging: 10% of the wine was aged in old barrels for 1 year and 90% of the wine in stainless steel tanks

ANALYSIS

Alcohol: 14%

Residual Sugar: 2,79 g/L

Total acidity: 5,64 g/L (Tartaric acidity)

pH: 3,50

TASTING NOTES

Color: Deep ruby red.

Nose: Ripe cherries with floral touches.

Palate: Smooth tannins with a refreshing acidity and hints of dark fruit.