



# MARAY

## GRAN RESERVA

### CARMENÈRE 2018

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#### ORIGIN

This vineyard is located in Cachapoal, one of the best areas in Chile for producing Carmenère. It was planted in 1950 and so now produces low yields, which are reflected in high-quality wines.

#### CLIMATE

The climate is Mediterranean and the vineyard faces north, so it receives more hours of sunshine, ensuring the optimum ripening of the fruit.

#### PRODUCTION AND AGEING

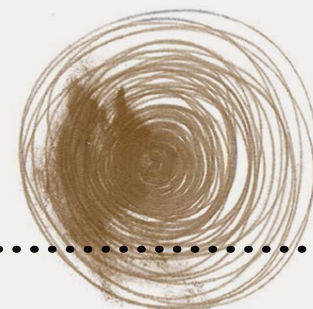
Every single task in the vineyard, from pruning to harvesting, is carefully supervised by our viticultural and winemaking team in order to produce the best quality fruit possible. The grapes were hand-harvested into 20kg-bins to avoid any damage to the fruit. The harvest began in the first week in June, when the grapes had reached the optimum phenolic ripeness. The clusters were later very carefully selected, then destemmed and selected one last time. The fermentation took place in small stainless steel tanks at controlled temperatures. The maceration occurred after the alcoholic fermentation. The wine was aged in French oak barrels for ten months.

#### TASTING NOTES

Deep, intense red with slight violet hues. The nose is elegant, complex and very spicy with black fruit and chocolate. In the mouth it has smooth tannins and a perfect combination between the oak and the fruit. Elegant and long finish.

#### TECHNICAL INFORMATION

Varieties: 100% Carmenère  
Yield: 8.000kgs per ha  
Harvest: First week of June  
Alcohol (Vol%): 14%  
PH: 3.49  
Total Acidity: 3.38 g/l (Tartaric Acid: 5.18 g/l)  
Residual Sugar: 2.84 g/l



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wines



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