

MARAY LIMITED EDITION CARMENÈRE 2015

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

Every task has been carefully supervised by our viticultural and winemaking team in order to maximize fruit quality. The grapes were hand-harvested into 20kg-boxes to ensure they were not damaged. They were harvested at the optimum moment of physiological and phenological ripeness, which occurred in the last week of April. Once at the cellar, the clusters were carefully selected and, following destemming, the individual grapes were selected once more. Next the grapes were put into small stainless steel tanks, where they underwent a cold maceration for seven days to aid with colour extraction.

AGEING

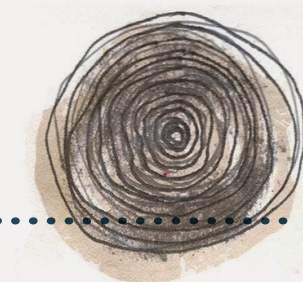
Then the fermentation took place, with temperature control being ensured throughout. After fermentation, the wine remained in contact with the skins for a further 15 days to make it more rounded in the mouth. It was then aged in French oak barrels for 18 months.

TASTING NOTES

Intense, deep red colour with violet hues. Very complex and elegant nose, with notes of cloves and other spices, as well as black fruit and a hint of chocolate. The mouth reveals good volume, smooth tannins and a delicious acidity that is in perfect balance with the fruit and French oak. The finish is long, characterful, elegant and very persistent.

TECHNICAL INFORMATION

Winemaker: Juan Carlos Coderch
Varieties: 100% Carmenère
Yield: 5.000kg por ha
Harvest: Final week of April
Alcohol (Vol%): 14%
PH: 3.31
Total Acidity: 3.93 g/l (Tartaric Acid: 6.02 g/l)
Residual Sugar: 3.34g/l



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