



Carménère Gran Reserva

The Alta Tierra wines are made in small volumes on the Viña Falernia Estate, which was planted by cousins Aldo Olivier and Giorgio Flessati in 1995. Perfectly situated in a stunning location on the southern borders of the Atacama Desert. The vineyards face the mountains, ocean and the desert and benefit from a unique microclimate, where clear skies and pure, intense sunlight ripen and intensify the fruit of all the wines.

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| Varietal Composition: | 100% Carménère |
| Closure: | Traditional Cork |
| Bottle: | 750ml, Bordeaux bottle |
| Origin: | D. O. Valle de Elqui |
| Harvest method: | 100% handpicked into small bins of 15 kg. |
| Vinification: | The grapes were late harvested from our Pedregal and Vicuña vineyards. Two extra months on the vines ensured especially ripe, concentrated grapes. Qualities were further intensified by a brief period of drying before fermentation. Fermentation takes place in stainless steel tanks with pistons which simulate traditional method of breaking the cap by hand. This process ensures a better extraction of soft tannins, color and aromas from overripe grapes. Following the fermentation is maturation in French oak barrels and a year aging in bottle. |
| Tasting Notes: | Alta Tierra Carménère has a rich inky violet color, with rich plum and black cherry fruit underpinned by spicy dark chocolate flavors. |
| Serving temperature: | 18° C (65°F). |
| Pairing: | Serve with grilled red meats or pasta in spicy tomato sauce and mature cheeses. |
| Alcohol Content: | 15% by vol. |

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