



## **Carmenere Reserva**

Varietal Composition: 100% Carmenere "Appassimento"

Availability: Traditional cork only

Origin: Elqui Valley

Winery Description: Founded in 1998, Viña Falernia has built a reputation as a high quality winery. Owner Aldo Olivier Gramola

created Viña Falernia with his cousin Giorgio Flessati, a seasoned winemaker from the Trentino region in Northern Italy. Located in the Elqui Valley, Falernia remains one of Chile's northernmost wine estates at 530 km North of Santiago. The Elqui Valley provides natural advantages to the growing process including dramatic contrasts between night/day temperatures and high quality of light. Viña Falernia spans over 320 hectares of vineyards, with the territories being divided into 4 distinct vineyards. First, the Titon vineyard lies at an altitude of 350 meters above sea level, 18 kilometers from the Pacific Ocean. The second and third sites, Puclaro and Pedregal respectively, move further into the valley and reach up to 560 meters above sea level. Finally, the fourth vineyard nestled in the Andes Mountains, Huanta, continues as one of the highest

in the world at 2070 meters above sea level.

Harvest method: 100% handpicked in small bins of 15 kg.

Harvest date: Very late in the season, beginning of June, after 2 more months on the vines.

Vinification: 60% of the grapes are picked late, after 2 more months on the vines, in order to yield a more complex and

concentrated fruit. Fermentation takes place in stainless steel tanks with pistons for breaking the cap, to have better extraction of soft tannins, color and aromas from overripe grapes. Aging 60% in Premium

American oak for 8 months.

Tasting Notes: Brilliant and deep inky violet color. Nose is very intense and fruity with vanilla and white chocolate notes.

The wine shows incredible softness in the mouth with velvety structure.

Serving temperature: 18°C (65°F)

Pairing: Pairs well with grilled meat, pork loin, pastas with meat-based sauce, spicy food.

www.falernia.com