



Carmenere

Varietal Composition:	100% Carmenere
Availability:	Screwcap and traditional cork
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.
Vinification:	Grapes are de-stemmed and crushed. Fermentation takes place in stainless steel tanks at 26-28°C (79-82°F) with enzymes for color extraction and selected yeasts; 100% malolactic fermentation. 70% is aged in stainless steel tanks and 30% in French and American oak barrels for 4 months to give complexity to the wine's character. After blending the wine is clarified, gently filtered and bottled.
Tasting Notes:	Deep red in color, dark chocolate and vanilla on the nose; full bodied, rich, with ripe and complex tannins on the palate.
Serving temperature:	18°C (65°F)
Pairing:	Pairs well with red meat, spicy foods, grilled lamb, and brilliant with a group of friends.

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