

# NUMBER ONE

## ESTATE



### Carménère Shiraz Reserva

<i>Varietal Composition:</i>	60% Carménère, 40% Shiraz
<i>Closure:</i>	Screwcap
<i>Bottle:</i>	750ml, Bordeaux bottle
<i>Origin:</i>	D. O. Valle de Elqui
<i>Harvest method:</i>	100% handpicked into small bins of 15 kg.
<i>Vinification:</i>	Grapes are harvested from the mid-valley vineyards. Each varietal is fermented separately in stainless steel tanks with four days of cold maceration to achieve the best fruit extraction. Instead of the traditional pumping over method, tanks with pistons are used to preserve the best tannins, color extraction and expression of terroir possible. The Syrah is partially aged in French oak barrels and the Carmenere is also partially aged in American oak for five months.
<i>Tasting Notes:</i>	Bright and deep in color. It displays a good fruit concentration, pepper, spice and a touch of vanilla. Great body with soft tannins on the palate.
<i>Serving temperature:</i>	18° C.
<i>Pairing:</i>	Pairs well with grilled or roasted lamb and vegetarian dishes.
<i>Alcohol Content:</i>	14.5% by vol.