

FRAY LEON

Reserva

CARMENERE

Vineyards

The grapes for this wine come from the Maipo Valley, where there is a predominance of alluvial soils with a presence of gravel and a significant clay matrix. The vineyards are trained to vertical shoot position and double guyot pruned. The vines are drip irrigated, which is essential for controlling ripeness and vigor in the vineyard. Harvest takes place in late April and early May.

Vinification

The harvested grapes are immediately inoculated with selected yeasts for fermentation, which lasts 10–12 days with temperatures regulated to approximately 28°C. Once alcoholic fermentation is complete, malolactic fermentation takes place naturally. Most of the wine is held in stainless steel tanks, and 25% is aged in 4th- and 5th-use barrels for six months and then bottled.

Tasting notes

Colour: purplish-red with a violet hue.

Aroma: fruits such as blackberries and cherries with notes of fresh herbs.

Flavour: smooth, spicy, and fruity, with medium body and flavors of red and black berries, such as raspberries and blueberries.

Serving suggestions

T°: 16 °C.

Food Pairing: cheeses, pastas, white meats, fatty fish, and deli meats.



Casablanca Valley



Jorge Martínez
Winemaker



Analysis

Alcohol: 13.5%

pH: 3.58

Total Acidity: 4.88 g/L.

Residual Sugar: 2.74 g/L.