



## Reserve Carmenere

2022



**Variety:** 100% Carmenere.

**Region:** Vista Flores, Tunuyan, Mendoza.

**Winemaker:** Ignacio Macchiardi

**Harvest:** April 26<sup>th</sup>. Carried out in the early morning hours when temperatures are cooler. The harvest is done in 20 kg plastic crates to avoid pressing the grapes, ensuring they arrive at our cellars with maximum quality.

**Production:** Micro-vinification in plastic bins. A double quality selection process is performed, where the first stage consists of sanitary control of grape clusters and after destemming, all material intended for tank entry is selected, thus allowing for subsequent cold maceration.

**Maceration:** 25 days.

**Malolactic Fermentation:** With native bacteria.

**Alcoholic Fermentation:** 10 days at a temperature of 26° to 30°C (79° to 86°F). Three daily pump-overs and 2 délestage during the entire fermentation process.

**Stabilization:** Unfiltered wine, only stabilized by natural cold.

**Aging:** 12 months in first-use French oak barrels.

**Yeasts:** Winemaker selection

**Alcohol:** 14.00%    **PH:** 3.64    **AZ:** 2.1    **ACT:** 6.15

**Intense red color with deep tones. On the nose it is very fruity and reminiscent of black plums, figs, and preserves. On the palate, sweet tannins are felt. On the palate it is round, fresh, fruity, balanced, with a prolonged finish and sweet tannins.**

**Recommended to enjoy between 16° to 18°C (60° to 64°F).**

**Food Pairing:** Red meats, white meats, seafood and pasta, with appropriate seasoning.