



NATURA
Carmeneré
Emiliana
Chile

Area of Production:

Central Valley, Chile.

Grape Variety:

100% Carmeneré. 100% organically grown grapes.

Soil:

Black clay to coarse yellow sand.

Production Technique:

The organically grown grapes are hand-picked in late April. After the crush, the must is transferred to temperature-controlled stainless steel tanks for a cold soak before undergoing alcoholic fermentation. The wine then undergoes malolactic fermentation which takes place naturally by controlling the temperature to complete the process. 20% of this wine is aged in French oak barrels for 6 months.

Characteristics:

Color: Intense red.

Bouquet: Attractive, cherry aromas with hints of chocolate and spice.

Taste: Big volume on the palate with soft round tannins, and a firm, well balanced structure. Good balance between fruit and oak with a long, juicy finish.

Alcohol Content: 14.1%.

Total Acidity: 3.14 g/l.