

PAGNEL WINES

VARTIERE
CARMENERE GRAN RESERVA 2015



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Carmeneré is an emblematic Chilean grape variety that has his origin in Bordeaux, France, where after the phylloxera attack all Carmeneré was lost and was rediscovered in Chile in the mid 90's mixed in Merlot vineyards.

This wine comes from a small parcel of Carmeneré in Sagrada Familia, which is a traditional Chilean terroir with well drained soils and wide thermal amplitude that gives a perfect growing season for the vines. We make a selection of barrels in which only a few go into the final wine. Depending on the year, the numbers of barrels may vary.

The name Vartiere came from the antique wine cellar that Paganelli's family had in Italy, a small place where they used to make wine mainly for own consumption and local markets.

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CARMENERE GRAN RESERVA 2015

Highlighting the Carménère grape from Sagrada Familia in Chile, wine consultant Bernice Liu chose this parcel for its strong and elegant personality, representative of the farmers and winemakers dedicating their passion to maintain Chilean terroir identity.

This multilayered wine delivers great character, soft tannins, spiced peppers, with hints of plums blackcurrant and oaky aromas, this wine leaves a lasting impression.

APELLATION

D.O. Sagrada familia

VARIETY

Carmenere 100%

YIELD

7 ton per ha.

HARVEST

100% hand picked April 25th

WINEMAKING

The fruit from the vineyard was vinified in small volume stainless steel tanks. Grape juice (in contact with the skins) was cold soaked at 8°C and underwent pre-fermentation for color and aromas extraction.

alcoholic fermentation lasted 10 days at 24-27° with soft pumpovers each day. After this, the wine was left for 11 days for post-fermentation maceration at 23°C for greater extraction of smoother tannins. Then it is drained into french barrels where the malolactic fermentation take place naturally, aging for 10 months approx. Finally, by tasting, the wine is racked off, blended and bottled.

AGEING

Barrel ageing: 20 months in french barrels (35% new, 65% second use)

Aging Potencial: 10-15 years

ANALYSIS

ALCOHOL	(% V/V) 14%
TA	(H2 SO4) 3.6 G/LT
SUGAR	2.36 G/LT
PH	3.55
SO2 FREE	25mg/l

