

Lafken

CARMÉNÈRE 2018 MAIPO ALTO - CHILE

2018 production of 36 barrels {900 cases}

TASTING NOTES

Colour: intense and deep carmine.

Nose: maqui, licorice, vanilla melted and a cinnamon pinch.

Palate: soft and silky, fresh plums, juicy .

VARIETAL 100% Carménère

VINEYARD Buin, Alto Maipo, Chile.

WINE MAKING

Average vineyard age: 20 years. 100% hand picked harvest. There is a manual selection of grapes in the vineyard and then at the cellar.

Cold pre fermentative maceration: 5 days. The alcoholic fermentation is carried in small stainless steel tanks.

Post fermentative maceration: 10 days.

The malolactic fermentation is made in barrels. 100% of the wine is aged in personalized French oak barrels around 12 months. The barrels are all second use in order to make a fruitier and livelier wine.

Bottling date: April 2019

Market launch: June 2019

ANALYSIS

Alcohol	14	% vol
Dry extract	30,1	g/l
Residual sugar	2,8	g/l
Total acidity	5,2	g/l (C ₄ H ₆ O ₆)
pH	3,6	

