



2012 CHILENSIS RESERVA CARMENÈRE

WINEMAKER:	Claudio Villouta
REGION:	Maule Valley, Chile
VARIETALS:	95% Carmenère, 5% Merlot
MATURATION:	30% aged for 8-10 months in oak (70% American, 30% French)
ANALYSIS:	13.5% alc/vol TA: 3.43 g/L pH: 3.66

VINEYARD:

The grapes for the Reserva Carmenère come from twelve-year-old vines from Chilensis' estate San Rafael vineyard on the Maule Valley (162 miles south of Santiago and 12.5 miles from the Andes Mountains range). The valley is geographically diverse, with a Mediterranean climate. Summers are warm and dry with a significant day-night temperature variation. Winters are cold and rainy. Most of the vineyard's alluvial soils are loam to clay-loam in texture with a moderate fertility. Vigilant canopy management and cluster thinning during the growing season led to a yield of just under four tons per acre.

WINEMAKING:

The grapes were hand-picked the second week of May and then immediately sorted at the winery. The fruit was gently destemmed to ensure only minimal breakage of the berries. The grapes were cold macerated for three days followed by a warm ferment for 18-20 days and punch downs took place three to four times daily. 30% of the wine was then aged for eight to ten months in American and French oak barrels.

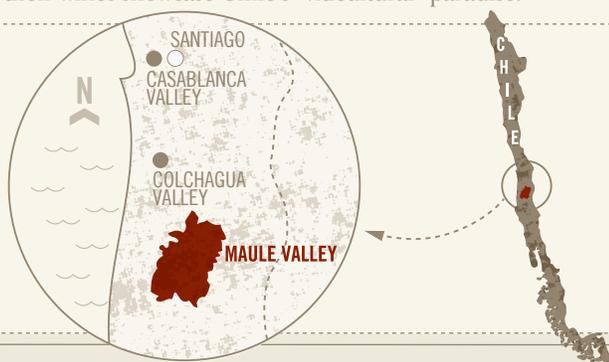
TASTING NOTES:

The 2012 Reserva Carmenère displays a dark red color with violet hues. Its intense nose reveals aromas of black fruits such as blackberry, black currant, and blueberry with a delicate touch of chocolate, tobacco, and fine oak notes from barrel aging. The medium-bodied palate presents soft, elegant tannins with good structure and a fine finish.

CRITICAL ACCLAIM:

87 pts - Best Buy Wine Enthusiast

ABOUT CHILENSIS: Chilensis is the epitome of Chile; the word itself means Chilean or coming from Chile. Based in the Maule Valley, Chilensis produces estate wines that are an authentic reflection of Chile's most prestigious wine appellations, including the Maule, Casablanca and Colchagua Valleys. As part of the VIA Wines family, Winemaker Claudio Villouta and his team farm 2,500 acres of estate fruit that they hand-craft into wines that reflect the typicity of each grape variety and individual region's terroir. Managed under sustainable principles with minimal intervention – Chilensis is one of only three wineries in Chile to be certified sustainable under Wines of Chile's Sustainability program in all categories - their wines showcase Chile's "viticultural" paradise.



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