

NUEVO MUNDO Cabernet Sauvignon / Carmenère

Vintage: 2008

Appellation: DO Maipo Valley, Chile

Varietals: 60% Cabernet Sauvignon
40% Carmenère

Winemaker: Marcelo Retamal

Organic

Certificate: Grapes and facilities have been certified by USDA Accredited BCS Öko-Garantie GmbH and are compliant with the National Organic Program (NOP) of the U.S.D.A.



Soil: Light and sandy alluvial soil with many medium fertility and excellent drainage.

Viticulture: Grapes were harvested by hand, using naturally sterilized pruning shears and small plastic collecting bins. The grapes were harvested during the second half of April when both varietals were at their peak of ripeness.

Vinification: Vinification was also done organically after complete non-chemical sterilization of the tanks, pumps and pipes. Fermentation was carried out using only native yeasts, and with the two varietals in separate stainless steel tanks. A strict temperature control was maintained between 25-28°C. Maceration, including alcoholic fermentation, lasted 28 days. The wine is estate bottled.

Maturation: 100% of the final blend was aged in French oak for 10 months.

Alcohol: 14% **Residual Sugar:** 3.24 grams per liter
pH: 3.45 **Sulfites:** 51 parts per million (ppm)

Notes: Expressive aromas of black fruit and exotic earthy spices. On the palate, blackberry and black cherry fruits meet layers of earth, spice, herbs and a delicate hint of mint lingers on the robust finish. Pairing suggestions: smoked or grilled meats, barbecues tempeh, Mexican cuisine. **VEGAN**

Accolades: **2005 Chilean Wine Producer of the Year—International Wine & Spirits Competition, London, November 2005**

