



CARMENÈRE

# DON SILVESTRE

· GRAN RESERVA ·



## THE VALLEY AND THE VINEYARDS

The grapes vinified into this wine originate from our La Rinconada estate in Cachapoal a valley of temperate Mediterranean climate with sharp differences between day and night temperatures. Its great diversity of soils is ideal for the production of red grape varieties, like the emblematic Carmenère, that result in fruity, elegant, and deliciously concentrated wines.

## VINIFICATION

Grapes were handpicked and taken to the winery to be destemmed, crushed and transferred into stainless steel tanks where they underwent cold maceration. Fermentation was carried out using selected yeasts at 28°C, approximately. The final blend was aged in contact with French and American oak for 8 months and bottled a year after fermentation had been completed.

## TASTING NOTES

Deep and dark garnet color. The nose offers aromas of black plum, blackberry and blueberry laced with notes of bay leaf. Gentle palate, medium weight, silky, delicate tannin, expressive black fruit, and nice finish with loads of spices.

**AGING POTENTIAL**  
5 to 10 years.

**PAIRING**  
An ideal pairing for seasoned risotto, Spanish tapas and mushroom chicken.  
Serve at 18° C.

**TECHNICAL DATA**  
Winemaker: Iván Martinovic.  
Variety: 100% Carmenère.  
Appellation: Cachapoal Valley.