

NUEVO MUNDO ESTATE

Carmenère

Vintage: 2010

Appellation: DO Isla de Maipo, Maipo Valley, Chile

Varietal: 100% Carmenère

Alcohol: 13.6 %

Residual Sugar: 2.40 g/l

pH: 3.77

Winemaker: Marcelo Retamal

Organic Certification: Grapes and facilities have been certified by USDA Accredited BCS Öko-Garantie GmbH and meet all organic standards established by the National Organic Program.



Soil: Light and sandy alluvial soil with many stones, excellent drainage, and limited fertility.

Viticulture: The grapes were harvested by hand at the end of April, carrying out all of the procedures required by organic production (the scissors, tanks, pumps and hoses were sterilized using water vapour before coming into contact with the grapes). During the fermentation, native yeasts were used and a strict temperature control was employed.

Vinification: Following the fermentation, 30% of the wine was kept in French oak and the remainder was kept in stainless steel tanks

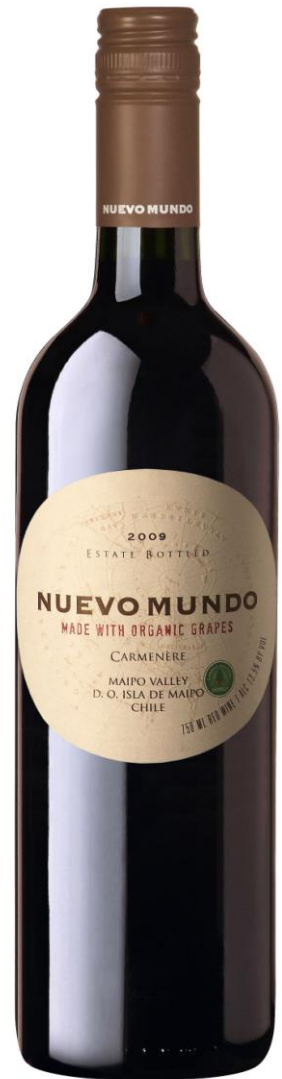
Maturation: 30% of this wine was aged in French oak

Tasting Notes: Concentrated inky color. Complexities on the nose suggest blackberries, minerals, prune and green pepper, with hints of spice, accompanied by a touch of sweetness from the oak. The palate is full, medium persistence and high acidity, which ensures a better life for this variety and highlights the wine's spicy and fruity character. Soft and round finish.

Pairing suggestions: Serve with asparagus wrapped with pancetta, vegetable pates, or endive and blue cheese salad.

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

2009 Chilean Wine Producer of the Year— International Wine & Spirits Competition, London, November 2009



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