

Aresti

CURICÓ VALLEY, CHILE

ARESTI ESTATE SELECTION CARMENÈRE 2011

HARVEST/VINTAGE NOTES:

This variety is harvested by mid May. Grapes were gently threshed and crushed. Afterwards, fermentation takes place in stainless steel tanks for 8 days at 27 to 28 degrees C. After fermentation, the delicate process of wine ripening begins, part of which keeps wood contact. With this process, it is possible to achieve a nice balance between fruits and oak notes.

TECHNICAL INFORMATION:

100% Carmenère
Alcohol: 13%
Residual Sugar: 3.0 g/L
pH: 3.6
Total Acidity: 3.0 g/L
Total Sulphur:
40 mg/L Free SO₂



YEAR FOUNDED: 1951

PROPRIETOR: Sisters Begoña and Ana María Aresti

WINEMAKER: Jon Usabiaga

SIZE OF PROPERTY:

1,400 hectares (3,460 acres),
400 hectares (988 acres) planted

TERROIR: Curicó is Chile's second largest wine producing valley with 32 grape varieties planted. The climate is Mediterranean, with a summer dry season that lasts for five months. Temperatures average between 20°C (68°F) and 30°C (86°F) with rainfall averages around 700 mm, or 28 inches. The soil is a mixture of well-drained alluvial and sandy-lime. Two rivers, the Teno and the Lontué Rivers, join to form the Mataquito River, which flows through the town of Sagrada Familia to the sea.

ANNUAL PRODUCTION:

800,000 cases

VARIETIES CULTIVATED:

Cabernet Sauvignon, Carmenère, Merlot, Malbec, Pinot Noir, Sauvignon Blanc, Chardonnay, Gewürztraminer

ORGANIC/SUSTAINABLE/OTHER CERTIFICATIONS: Certified to the International Environmental Standard ISO 14001; IMO Organic Certification for specific vineyard sites.