



ARESTI
Wine of Chile

ARESTI ESTATE SELECTION CARMENERE 2007

Variety : 100% Carménère
Apellation : Curicó Valley
Final pH : 3.5

Total Acidity : 3.3(H₂SO₄)
Residual sugar : 2.0 gr/l
Alcohol : 13.5 %



WINEMAKER'S NOTES

This wine has an intense and deep appearance.

On the nose, it is open and sweet evoking candied and fruity aromas of plums and cherries, which are easily noticeable, complemented with soft notes of vanilla and coffee.

This wine is juicy and sweet in the mouth, with a good balance, nice concentration and ripe tannins.

HARVEST

The 2007 season was characterized by very good climate conditions, with high temperatures and lack of rains during the season. This allowed the grapes to achieve complete ripeness, determined by grape tasting. Harvest was at the end of April and first days of May.

VINEYARDS

The grapes come from our estates "Bellavista" and "Peñaflor" located in Molina and Río Claro.

The yields were of about 9 to 11 ton/ha and are directed with a delicate the foliage management, to achieve ripe concentrated and balanced wines.

WINEMAKING

The grapes were totally hand-harvested in 14kg boxes and carried to the winery where they went through selection tables to be destemmed and crushed. Then, they were taken into fermentation tanks where fermentation process took place at temperatures ranging 25°C to maintain the varietal tipicity, its fruit and friendly tannins. Then the malolactic fermentation took place in controlled manner. Only a portion of the wine was kept in contact with wood during this period to increase complexity.