



2009 | RESERVA CARMENÈRE

Denomination of Origin	Maule Valley
Varietal Composition	95% Carmenère 5% Cabernet Sauvignon
Alcohol	14.0°
Residual Sugar	3.0 g/l
Total Acidity	3.26 g/l
pH	3.6



Vineyard

Our Chilcas Reserva Carmenere 2009 comes from the Maule Valley, 260 km (162 mi) south of Santiago. The valley is very geographically diverse, with a Mediterranean climate and well defined seasons, including a warm, dry summer with significant daytime–night time temperature variation and a cold rainy winter. Average annual precipitation here is 670–700 mm (26.4–28 in) and occurs primarily in winter, leading to more concentrated wines. The Carmenere grapes used for this blend come from the 9-year old vines of Block 7 of the El Cóndor vineyard. These vertically-trained vines are planted 1.2 x 2.2m apart and drip irrigated. Canopy management began in spring with the elimination of undesired shoots. In late December the leaves around the clusters were removed on the morning sun side to achieve good fruit exposure and ventilation. Cluster thinning consisted of eliminating bunches on short shoots, those with incomplete veraison, and conglomerations of excess clusters. Yield was 7 tons per hectare.

Climate: Sub-Humid Mediterranean

Soils: The estate's alluvial soils were deposited on the plain between the Claro and Maule rivers and are situated on high terraces, generally with shallow to moderate tuff substrate layers. Most of the soils are loam to clay-loam in texture with moderate fertility, less than 5% organic material, and an average depth of 80 cm. Vineyard altitude is 153 m (500 ft) above sea level.

Harvest Notes

Harvest Date:

May 14

Climate Data:

Average high temperature, October 2008–April 2009:	26.66°C/80.0°F
Average low temperature, October 2008–April 2009:	9.92°C/49.9°F
Average daily temperature oscillation, October 2008–April 2009:	16.74°C/30.13°F
Total annual precipitation 2008:	700.5 mm/27.6 in

The 2008-2009 season was notable for the excellent health of the grapes. Nearly 1,000 mm (39 in) of precipitation fell, mostly in the winter months, while the summer was dry. Recorded temperatures reached a low of just under 5°C (41°F) in September and highs above 30°C (86°F) in January. Maximum temperatures were almost 1°C (1.8°F) lower than in the previous year and up to 3°C (5.4°F) lower in February. Seasonal temperatures were generally mild and well defined, with few instances of frost that could have affected production. As temperatures were within normal range, the appearance of the different phenological stages was not delayed. Aromatic intensity and quality in the red varieties was moderate to good. The wines displayed low acidity, moderate to high pH, very good color, and high quality tannins.



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Vinification

The grapes were hand-picked in the second week of May and transported carefully to the winery, where they were inspected on a sorting table then gently destemmed to prevent the berries from breaking. A 2-day pre-fermentation maceration was carried out at 8–10°C (46°–50°F). 100% of the grapes were then fermented in stainless steel tanks for 18–22 days at 26°–27°C (79°–81°F). During fermentation, 3 to 4 pumpovers were carried out to move 50–100% of the volume, as determined by enological tasting. 50% of the wine was then aged in 60% American and 40% French oak barrels for 8 to 10 months. The wine was naturally cold stabilized during the winter and later earth-filtered prior to bottling.

Winemaker's Notes

Our Chilcas Reserva Carmenera 2009 is a violet color with intense ruby-red tones. Attractive and intense, the nose reveals fruit aromas such as strawberry, raspberry, and black plum, accompanied by spiced notes of black pepper, vanilla and cinnamon and intense tobacco and toasted coffee aromas from the barrel aging. Great volume and silky tannins on the palate. Its prominent, elegant persistence makes this Carmenera Reserva 2009 especially suited for serving with seasoned meats, orange chicken and pasta dishes. Best served at 17°–19°C (63°–66°F).