

Medalla Real Gran Reserva Carmenere

Santa Rita

Origin

Country	Chile
Wine Region	Colchagua Valley
Winery	Santa Rita

Technical Data

Grape Varieties	Carmenere, Syrah
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

Grapes picked in late April, destemmed, partially crushed, cold macerated for 7 days prior to fermentation. Must inoculated with selected yeasts, fermented at 25-28°C, with frequent delestage during the first days.

Description

In Brief

Grapes are sourced from two main areas within the Colchagua Valley, ideal for long-cycle varieties such as Carmenere. Granitic soils with good clay content retain moisture and give soft tannins.

Tasting notes

Deep and intense purple red colour. The variety's typical fresh black fruit and spicy notes combine with tobacco, graphite and ripe plums. A big, rounded and flavourful wine that is concentrated and persistent.

Food Pairing

Red meat, game and mature cheeses.

Notes

