

# SAN ELÍAS



## SAN ELÍAS - CARMENERE

Central Valley

VARIETY: Carmenera 100%

ALCOHOL: 13.5%

VINIFICATION: Alcoholic fermentation between 26° and 28° to get more color and structure. Post fermenting maceration for about one week. Then the juice was separated from the skins. Part of the wine was put in the oak. Complete malolactic fermentation.

FINNING AND FILTRATION: After the blend was done a soft clarification, a cold stabilization and a filtration were done. When bottling an on-line filtration was done through a plate and a membrane filter to assure microbiological stability.

AGING: 15% of the volume for 3 month in oak.

FOOD MATCHINGS: Pasta, spicy food.

WINEMAKER'S NOTES: Lovely and intense ruby color. It has a nice aroma with reminds of black fruits, black pepper and some tones of vanilla. In mouth is fresh and well rounded, juicy tannins good concentration and persistency.