

TERRAPURA

CARMENERE 2013



Description:

Beautiful ruby red color with profound and expressive aromas of strawberries, cherries and a touch of pepper. In the mouth, it is silky, with sweet tannins and a long, pleasant finish, with an elegant touch of oak.

Winemaker's Notes:

The grapes for this single-vineyard wine come from Colchagua Valley. They are hand-picked between the beginning and middle of May, crushed and undergo cold maceration for five days. Fermentation takes place at controlled temperatures (82°F) in stainless steel tanks during eight days, where the wine is given daily gentle pumping over with air. After alcoholic fermentation, eight days of maceration takes place (post-fermentative). The wine remains in tanks for four months with innerstaves of French oak.

Interesting Fact:

Terrapura takes the Condor, Chile's national bird that lives in the valleys of the Andes, as its brand symbol. It appears on the label as a red Chilean Indian drawing, representing the strength and power of the Chilean terroir.

Serving Hints:

Terrapura Carmeneré is the perfect partner for a broad range of dishes such as flavorful fish, red-sauce pasta dishes and both red and white meats.

PRODUCER:	Terrapura
COUNTRY:	Chile
REGION:	Colchagua Valley
GRAPE VARIETY:	100% Carmeneré
RESIDUAL SUGAR:	3.1 g/l
PH:	3.63

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Pack	Size	Alc%	lbs	L	W	H	Pallet	UPC
12	750	14.0%	35.27	12.12	9.25	12.59	5x15	89445100204-7

