






# MOMENTOS

## RESERVA

This wine was born out of a series of magical moments  orchestrated by the two Masters of the Cachapoal valley; the Andes  and the Pacific Ocean , that allied with our moments of wisdom  are transformed in moments of pleasure, experience and celebration of life . With a great balance of fruit, elegance and complexity, it is the perfect accompaniment to special Moments.

### MOMENTOS RESERVA CARMENERE 2014

Vintage	2014
Grape Composition	100% Carménère
Appellation	Cachapoal Andes

#### WINEMAKING HIGHLIGHTS

Maceration	Stainless steel tanks
Fermentation time	Eight days
Temperature	25-28 °C   77-82 °F
Malolactic fermentation	Yes
Ageing Process	Aged in French and American oak barrels for four months
Yield	18 Ton/há

#### LABORATORY ANALYSIS

Alcohol	13,5 % vol.
Total Acidity	3,15 g/L (H2SO4)
Residual Sugar	2,14 g/L
Ph	3,71

#### TASTING NOTES

Color	Intense and deep red.
Nose	Aromas of red and black fruits, fresh red peppers, with spicy notes.
Palate	Fruity, well structured with round and powerful tannins and lingering finish.

#### SERVING AND FOOD PAIRING

Perfect with beef, pork and game meats.  
Pasta with spicy sauces and cold meat like salami and prosciutto. Serve at 13-18 °C | 55-64 °F.

#### CELLAR KEEPING

Up to five years in a fresh, ventilated and dry place.  
T° not less than 10 °C | 50 °F, not more than 18 °C | 64 °F. MUST NOT BE EXPOSED TO ABRUPT CHANGE OF T° AND STRONG LIGHT.

