

# SANAMA

## RESERVA

SANAMA wines come from our vineyards in Santa Amalia, located on the generous alluvial soils of the Cachapoal Andes Valley. A local wicker design celebrates Chilean culture, eternalizing the centuries-old art of wicker weaving and local craftsmanship. Chilean roots are blended with our founder's European heritage to create contemporary, fresh and well-balanced wines.

### SANAMA CARMENERE 2014

Vintage	2014
Grape Composition	100% Carménère
Appellation	Cachapoal Valley

#### 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 13-16 °C | 55-61 °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.





**VIÑA LOS BOLDOS**  
FAMILY WINE ESTATE

*Tasting Notes*

*Appearance*

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*Nose*

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*Taste*

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*Comments*

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