






MOMENTOS

RESERVA

This wine was born out of a series of magical moments  orchestrated by the two Masters of this beautiful country; the Andes  and the Pacific Ocean  Allied with wisdom,  their union is transformed into 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 2022

Grape Composition
Appellation

100% Carménère
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

13,1 % vol.

Total Acidity

3,43 g/L (H2SO4)

Residual Sugar

4,43 g/L

Ph

3,56

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 three years in a fresh, ventilated and humid 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.



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